



DOMAINE DE LA JANASSE

Côtes-du-Rhône Villages Terre d'Argile

Over the last quarter-century, Domaine de la Janasse has become one of the most highly-regarded estates in Châteauneuf-du-Pape. Led by siblings Christophe and Isabelle Sabon, the estate combines the best of both traditional and modern techniques to craft a collection of truly riveting wines from “simple” value-priced VDP’s to their benchmark Châteauneufs.

The estate was founded in 1976 by Aimé Sabon, the father of Christophe and Isabelle, who still oversees the vineyards. The property consists of 40 hectares, spread over as many as 70 different parcels throughout the appellation. Their terroirs range from sandy soils, in their well-known plots in the North of the appellation – Chapouin and La Janasse– to lightly-colored clay-limestone soils and gravelly red clay and galets, most notably in La Crau in the South. While Aimé works the vineyards organically, his children, Christophe and Isabelle, are in charge of wine production. Christophe is a self-proclaimed “great defender of Grenache,” which represents 75% of their vines. With assistance from Aimé’s farming and Isabelle’s efforts in the cellar, he harnesses the typical exuberance of Grenache-based wines through careful vinifications that respect both terroir and vintage. The results are a wide range of rich and flavorful Châteauneuf-du-Papes, Côtes-du-Rhône, and Vins de Pays that are complex and balanced – often in contradiction to a region better known for sheer size and power.

North of the village of Courthézon and just a stone’s throw away from the eastern border of Châteauneuf-du-Pape, Christophe and Isabel Sabon farm a 15-hectare plot of old vines on gravelly, red clay soils. With similar soils, elevation, and aspect to Châteauneuf, and treated in the cellar with the same care and respect, it’s no wonder that when tasted blind many would confuse this wine for Châteauneuf-du-Pape.

ORIGIN

France

APPELLATION

Côtes-du-Rhône Villages

SOIL

Red clay limestone, gravel

AGE OF VINES

40-60

ELEVATION

60 meters

VARIETIES

Grenache, Syrah, Mourvèdre, Carignan

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, 25% whole cluster, fermentation in tank, 18-21 day maceration with daily pigeage

AGING

Grenache 12 months in foudre, Syrah, Mourvèdre & Carignan 12 months in French oak barrel (1/3 new)

ACCOLADES

90-92 - 2022 Terre d'Argile – Jeb Dunnuck

91 - 2021 Terre d'Argile – James Suckling

90-92 - 2020 Terre d'Argile – Wine Advocate



ERIC SOLOMON
SELECTIONS

