



DOMAINE DE LA JANASSE

Châteauneuf-du-Pape Blanc

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.

The Châteauneuf-du-Pape Blanc from Domaine de la Janasse is sourced from sandy soils in the lieux-dits of La Janasse and Le Crau where the Sabon family tend about 1.5 ha of white varieties, mainly Grenache Blanc with smaller plantings of Clairette and Roussanne. The Grenache and Clairette are fermented and aged in vats and foudre while the Roussanne is fermented and age in French oak barrels.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Clay limestone, galets

AGE OF VINES

60+

ELEVATION

50-100 meters

VARIETIES

Grenache Blanc, Roussanne, Clairette

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, pneumatic pressing and fermentation in tank, Roussanne fermented in barrel

AGING

Grenache and Clairette 7 months in tank with bâtonnage, Roussanne 7 months in French oak (80% new)

ACCOLADES

94 - 2022 Châteauneuf-du-Pape Blanc – Jeb Dunnuck

93 - 2022 Châteauneuf-du-Pape Blanc – Wine Spectator

93 - 2021 Châteauneuf-du-Pape Blanc – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS

