



DOMAINE DE LA JANASSE

Châteauneuf-du-Pape Chaupin

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.

Chaupin was first conceived when Eric Solomon began importing Domaine de la Janasse into the US in 1990. At the time, Eric was struck by the purity and energy of the old-vine Grenache that Christophe Sabon made from the lieu-dit of Chapouin and he convinced him to bottle a portion of this wine as a separate cuvée. Since that time the sourcing of Chaupin has expanded to also include Grenache from sandy soils in La Janasse and Le Crau.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Sand

AGE OF VINES

100+

ELEVATION

50-100 meters

VARIETIES

Grenache

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, 20% whole cluster, fermentation in tank, 21-28 day maceration

AGING

18 months in foudre, 600L neutral French oak barrels, and 225L French oak barrels (20% new)

ACCOLADES

98 - 2022 Châteauneuf-du-Pape Chaupin – Decanter

96 - 2022 Châteauneuf-du-Pape Chaupin – James Suckling

94-96+ - 2022 Châteauneuf-du-Pape Chaupin – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS

