



DOMAINE DE LA JANASSE

Châteauneuf-du-Pape Tradition

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 entry-level Châteauneuf-du-Pape Rouge from Domaine de la Janasse is sourced from a wide variety of terroirs, totaling about 10 hectares, located in the northern part of the appellation and supplemented with a small portion of fruit from Le Crau. About 2/3 Grenache in most vintages, the rest of the blend includes varying amounts of Syrah, Mourvedre and Cinsault. Harvested by hand, the fruit is mostly destemmed (about 20% whole clusters are retained) with fermentation in vat. Macerations average between 21-28 days with daily, manual pigeage. The wine is then aged in foudre (80%) and French oak barrels (20%) of which a third are new.

ORIGIN

France

APPELLATION

Châteauneuf-du-Pape

SOIL

Red clay limestone, galets, sand

AGE OF VINES

60-80

ELEVATION

50-100 meters

VARIETIES

Grenache, Syrah, Mourvedre

FARMING

Practicing organic and biodynamic

FERMENTATION

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

AGING

18 months in foudre (80%) and French oak barrels (20%) of which a third are new

ACCOLADES

94 - 2022 Châteauneuf-du-Pape – Decanter

92-94 - 2022 Châteauneuf-du-Pape – Jeb Dunnuck

93 - 2021 Châteauneuf-du-Pape – Decanter



ERIC SOLOMON
SELECTIONS

