



DOMAINE DE LA JANASSE

Châteauneuf-du-Pape XXL

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.

Châteauneuf-du-Pape XXL comes from 4 parcels of old vines located in the lieux-dits of La Barnouine, Chapouin, La Crau, and Les Saumades – all covered in galets. These old vines are predominantly Grenache (65%) with a little Mourvèdre (15%) with the remaining 20% a mix of Syrah, Cinsault, Cunoise, Terret Noir, Muscardin, Vaccaèse & Clairette Rose. The soil in these plots is a mix of sand for freshness and acidity and red clay for structure and body. The vines are grown without chemical inputs, and the land is worked naturally to maintain the soil’s health. This wine is only made in exceptional vintages and always in tiny quantities.

ACCOLADES

- 100 - 2019 Châteauneuf-du-Pape XXL – Jeb Dunnuck
- 95 - 2019 Châteauneuf-du-Pape XXL – Vinous Media
- 100 - 2016 Châteauneuf-du-Pape XXL – Wine Advocate

ORIGIN

France

APELLATION

Châteauneuf-du-Pape

SOIL

Red clay, sand, galets

AGE OF VINES

60-110+

ELEVATION

100-125 meters

VARIETIES

Grenache, Mourvèdre, Syrah, Cinsault, Cunoise, Terret Noir, Muscardin, Vaccaèse, Clairette Rose

FARMING

Sustainable

FERMENTATION

Hand harvested, 60% whole cluster, natural yeast fermentation in concrete vat and stone jarres, 28-day maceration

AGING

12 months in 600L French oak demi-muids (2/3) and French oak barrels (1/3)



ERIC SOLOMON
SELECTIONS