



# DOMAINE DE LA JANASSE

## Viognier

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 Viognier from Domaine de la Janasse comes from a 2.5 hectare sandy and pebbly terroir just outside the boundaries of Châteauneuf-du-Pape in the village of Courthézon. The fruit is harvested by hand, gently pressed whole-cluster, and fermented in an oak vat. It is aged in foudres and French oak barrels, of which 25% are new each vintage.

### ORIGIN

*France*

### APPELLATION

*Principauté d’Orange I.G.P.*

### SOIL

*Sand, pebbles*

### AGE OF VINES

*25*

### ELEVATION

*45 meters*

### VARIETIES

*Viognier*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, pneumatic pressing,  
fermentation in oak vats*

### AGING

*6 months in foudres (60%) and French  
oak barrels (40%) – 25% of the barrels  
are new*

### ACCOLADES

90 - 2022 Viognier – James Suckling

90 - 2021 Viognier – Jeb Dunnuck

90 - 2020 Viognier – Wine Enthusiast



ERIC SOLOMON  
SELECTIONS

