Domaine de la Janasse

Châteauneuf-du-Pape Tradition 2022



RED STILL WINE | FRANCE | RHÔNE

TASTING NOTE

An icon of the appellation, the Janasse Châteauneuf-du-Pape is deep ruby in colour, and offers up a wealth of raspberry, blackberry, peppery spice and subtle Provençal herb aromas. The palate is rich, supple and velvety, with appealingly vivacious fruit, and satisfying length.

VINIFICATION

Maceration lasts between 15 and 18 days with a manual pumping over every 24 hrs. Ageing is in large oak barrels (80%) and in 1/3 new barriques (20%).

FOOD MATCHING

Excellent with roast red meat or game dishes, beef tenderloin with goat cheese sauce, spicy beef and sweet-potato stir-fry, spiced venison steaks with red-cabbage confit and red-wine sauce or duck with honey peppercorn sauce.

SIZE	75cl
VINTAGE	2022
ABV	15.5%
GRAPE VARIETIES	Grenache (80%), Mourvèdre (10%), Syrah (10%)
CLOSURE	Natural Cork
SKU CODE	32406122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	32406122