

Domaine de la Janasse

Vieilles Vignes Magnum 2019



RED STILL WINE



FRANCE



RHÔNE

TASTING NOTE

Powerful and multi-layered red from old vines, full of smoke and velvet, cherry and Kirsch.

VITICULTURE

Blended from 4 diverse soils: pebbly for body, Chaupin-like for freshness, red clay for structure, and sandy-limestone for smoothness. Pesticide-free vines, natural manure, no herbicides for healthy, low-yield harvests (28 hl/ha).

VINIFICATION

Very old Grenache vines the vineyard site was planted in 1912 on sand and clay soils. The yields are a low 30-32 hl /ha and the grapes are picked and sorted by hand with partial destalking (80%). Maceration is for 21 days, oak ageing for 12 months.

FOOD MATCHING

Grilled pork chops with aniseed rub and mango mojo, grilled paillards of beef with red wine and port sauce or grilled hoisin-marinated butterflied leg of lamb.

SIZE	150cl
VINTAGE	2019
ABV	15.5%
GRAPE VARIETIES	Grenache (75%), Syrah (20%), Mourvèdre (3%), Carignan (2%)
CLOSURE	Natural Cork
SKU CODE	26058019
COUNTRY	France
REGION	Rhône
ALLERGENS	Sulphur, Egg
CLOSURE	Natural Cork
SKU	26058019