



CHATEAU JANY

Appellation: Sauternes

Soil: calcareous and gravelly

Varietals: Sémillon 90% -
Sauvignon 5%
Muscadelle 5%

Surface: 18 ha

Yield: 25 Hectoliters/ Ha

Harvest: manual followed with several sorting

Vinification: in stainless steel tanks

Aging: in tanks

Tasting

On the nose the wine presents delicious notes of citrus and dry fruits (apricot, mango). On the palate, it is ample, rich and smooth.

Service : chilled

Accord mets : Foie gras, asian food, Blue cheese.

Origin

Château Jany has been part of the Turtaut family for 3 generations, growing from 1/2 hectare when it was originally purchased to 20 hectares today, with 90% located in AOC Sauternes and Barsac and the rest in AOC Graves.

Equipped with skills and experience transmitted from father to son (the grandfather worked at Château Yquem before buying this small estate), Château Jany is one of the finest examples of unclassified Sauternes.

