

CHÂTEAU JANON

As part of the ABK6 wine portfolio, Francis Abécassis has chosen to preserve the heritage and identity of the historic Châteaux that shaped the reputation of his wine division. The terroirs, grape varieties and tasting profile of this estate have been strictly respected by the new teams.

AOC BORDEAUX - BLANC

Grape varieties: Sauvignon Blanc, Sémillon, Muscadelle.

Winemaking:

- Gentle direct pressing.
- Cold settling.
- Fermentation in temperature-controlled stainless-steel tanks (8-10 days).
- Ageing on fine lees to enhance texture and harmony.

TASTING NOTES

Pale yellow with green highlights. Very expressive nose of fresh grapefruit citrus and white fruits. Crisp, lively attack followed by a broader, silky mid-palate. Aromatic finish with floral and mineral notes and a distinctive lemony touch.

FOOD PAIRINGS

Grilled fish, ceviche, sashimi, summer salads, white meats.

VINEYARD

- Location: Porte-de-Benauges (33540)
- Surface area: 320 hectares
- Soils: Limestone with clay
- Aspect: Well-exposed hillside slopes



AOC BORDEAUX - ROUGE

Grape varieties: Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec.

Winemaking

- Precision-driven vinification: micro-lot selections and gentle extraction.
- Tank ageing to preserve fruit brightness and balance.
- Harmonious integration of French oak-derived notes.

TASTING NOTES

Deep ruby-red colour. Intense red-fruit nose with fine spicy nuances. Harmonious palate with silky tannins and good length. Discreet, well-integrated vanilla notes.

FOOD PAIRINGS

Grilled red meats, roasted white meats, matured cheeses, summer salads.

VINEYARD

- Location: Sauveterre-de-Guyenne (33540)
- Soils: Clay-limestone
- Aspect: Selected parcels

