

Paul Jaboulet Aîné

France - Vallée du Rhône - Tain l'Hermitage



DOMAINES

PAUL JABOULET AÎNÉ

MAISON FONDÉE EN 1834

Ownership/Founders Caroline Frey / Antoine Jaboulet

Start of Activity 1834

Vitiviniculture Organic / Biodynamic

Hectares 94

Bottles produced 500.000

CÔTE DU RHONE PARALLELE 45

47% **Viognier**, 21% **Grenache Blanc**, 18% **Roussanne**, 9% **Clairette**, 5% **Marsanne**

Production area: 2km from the 45th parallel North

Terrain: loess, argillo-calcare e limo

Harvest: manual

Vinification: in temperature-controlled stainless steel vats for 10-15 days

Refinement: in stainless steel on fine lees for 6 months

Color: brilliant straw yellow with green highlights

Fragrance: aromas of white-fleshed fruit and floral notes

Flavor: direct and balanced attack, nice length with fruity notes

