

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

48% Grenache, 35% Syrah, 8% Carignan, 5% Mourvèdre, 4% Marselan

Production area: 2km from the 45th parallel North

Terrain: argilloso-calcareo e ciottoli

Harvest: manual

Vinification: Syrah is vinified in the traditional way with a maceration period of about 3 weeks, while Grenache is fermented with the rest of the grapes

Refinement: in stainless steel tanks for 9 months

Color: garnet red with violet hues

Fragrance: expressive and intense, with aromas of ripe red fruit, strawberry redcurrant, with floral notes of peony and dried rose

Flavor: fruity and mouth-watering, elegant and structured on a fresh finish

