

# 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:** Rhone Valley, 2 km 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

