

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-RÔTIE DOMAINE DES PIERRELLES

100% Syrah

Production area: Côte Blonde

Terrain: composto da micascisti in decomposizione. La roccia madre affiora in alcuni punti

Harvest: manual

Vinification: vating for about 4 weeks, with gentle extractions

Refinement: French oak barrel, of which 15% new wood

Color: red

Fragrance: pepper and spices rather than the fruit, the first aromas, which are more volatile, are numerous and require a more thorough approach to get to the fruit. When you get there it is delicious

Flavor: Round, soft, tannins are present but definitely needed to balance the fruit and spices

Alcoholic Grade: 14% vol

