CUZZIOLGRANDIVINI

Paul Jaboulet Aîné

France - Vallée du Rhône - Tain l'Hermitage



DOMAINES
PAUL JABOULET AÎNÉ
MAISON FONDÉE EN 1834

Ownership/Founders Frey Family / Antoine Jaboulet
Start of Activity 1834
Vitiviniculture Organic / Biodynamic
Hectares 94
Bottles produced 500.000

CROZES-HERMITAGE LES JALETS

100% Syrah

Production area: the terraced vineyards of Les Chassis
Terrain: ciottoloso
Harvest: manual
Vinification: According to traditional methods, maceration lasts 3 weeks with daily pumping over
Refinement: aged for 12 months in truncated cone-shaped vats, French oak barrels and stainless steel tanks
Color: ruby red
Fragrance: aromas of dark fruits and spices
Flavor: silky, refined tannins



Between the Central Massif and the Alpine Massif, in the heart of particularly intense geological activity, lies a unique terroir known as the Hermitage Hill. It is here, in Tain-l'Hermitage, on its hills bathed in light, that the history of Maison Paul Jaboulet Aîné has its roots. Syrah finds its most natural terroir here, especially in the Domaine run by the Frey family, which also promotes all the appellations of the northern Rhône on 120 hectares of vineyards, from Cornas to Côte-Rôtie. In search of the finest expressions of wine and strongly committed to soil and environmental conservation, Caroline converted her entire vineyard to organic farming in 2016. Patience work with the goal of recreating a harmonious balance with nature. Biodynamics is a continuation of this quest for harmony-a regenerative approach that requires a deep understanding of the nature of the vine and connects it to its global environment. The winegrowing ecosystem does not stop only at estate vineyards. In order to benefit from the best conditions to carry out its work, the Domaine promotes the biodiversity of the uncultivated soils located around the vineyards to foster virtuous interactions, which allow the production of great wines from living and unique terroirs: undoubtedly perfect and historic ambassadors of the Rhone Valley.