

# 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

## CROZES-HERMITAGE MULE NOIR 100% Syrah

**Production area:** on the left bank of the Rhone, in the heart of the Drôme valley

**Terrain:** alluvionale, con ciottoli del Rodano

**Harvest:** manual

**Vinification:** the grapes are destemmed, crushed and macerated for 3 weeks with daily pumping over to extract the tannins

**Refinement:** 50% in conical oak tanks, 25% in French oak barrels, and 25% in stainless steel tanks for 12 months

**Color:** ruby red

**Fragrance:** aromas of black fruit, blackcurrants, with peppery and slightly roasted notes

**Flavor:** full and mouth-watering, fresh attack, soft tannins and a long, fruity finish

