

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

