

Paul Jaboulet Aîné

France - Vallée du Rhône - Tain l'Hermitage





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

SAINT-JOSEPH DOMAINE LA CROIX DES VIGNES

100% Syrah

Production area: Mauves and Tournon sur Rhône **Terrain:** granitico, la roccia madre emerge in molti luoghi

Harvest: manual

Vinification: vating for about 4 weeks, with gentle extractions **Refinement:** French oak barrel, of which 15% new wood

Color: ruby red

Fragrance: spicy, herbaceous and floral

Flavor: Fine and delicate, fruity, flattering and intoxicating

Alcoholic Grade: 15% vol



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 at the Domaine run by Caroline Frey, who also promotes all the appellations of the northern Rhône across 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.