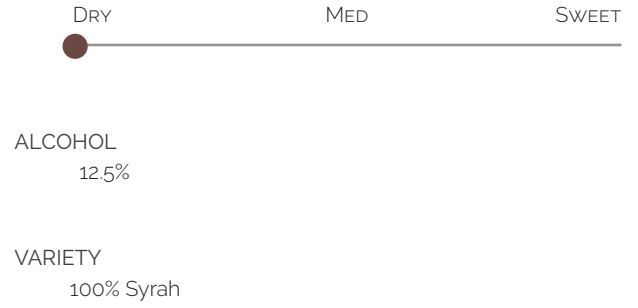


"One of the oldest vineyards in France, developed by the Romans. It is said that in the Middle Ages, local lord, Seigneur de Maugiron, named the two parts of Côte Rôtie (Côte Blonde and Côte Brune), for his twin daughters - one of whom was blond, the other brunette."



DOMAINES PAUL JABOULET AÎNÉ
2014 CÔTE RÔTIE LES JUMELLES
RHÔNE VALLEY, FRANCE



Colour Notes

Dark ruby.

Aroma Notes

Deep, powerful aromas with floral, black fruit and incense notes

Palate Notes

Beautiful floral expressions of northern Rhône Syrah with notes of peony, pot-pourri and black olives with a rich, velvety mouthfeel. Extreme elegance and finesse.



PRODUCTION OF
DOMAINES PAUL JABOULET AÎNÉ
2014 CÔTE RÔTIE LES JUMELLES



FERMENTATION

Controlled alcoholic fermentation and temperatures, vatting over 3 - 4 weeks.

MATURATION

12 months in 20% new French oak barrels



HARVEST AT THE JABOULET VINEYARDS



THE LAND
DOMAINES PAUL JABOULET AÎNÉ
2014 CÔTE RÔTIE LES JUMELLES



France,
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

Vineyards of extremely steep granite terraces covered with layers of siliceous limestone in the Côte Blonde and clay and iron oxide in the Côte Brune.

YIELD (HL/HA)

38 hl/ha

AVERAGE VINE AGE

15 - 40 Years

FRUITION

HARVEST

22/09/14