





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