



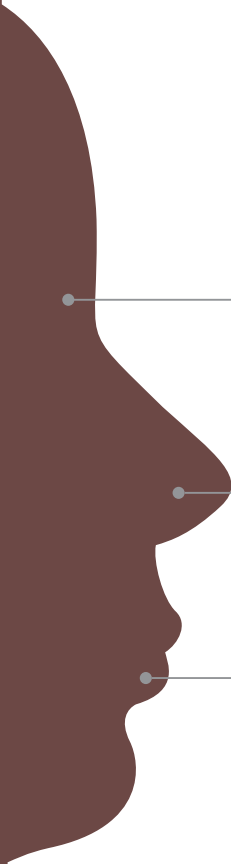
DOMAINES PAUL JABOULET AÎNÉ
2015 GIGONDAS PIERRE AIGUILLE
RHÔNE VALLEY, FRANCE



ALCOHOL
14%

VARIETY
80% Grenache, 10% Syrah, 10% Mourvèdre

“The name of this wine comes from the craggy, erosion-worn mountain which shelters the vineyard.”



Colour Notes

Dark ruby red.

Aroma Notes

Powerful and fleshy, this wine reveals intense aromas of red berries such as raspberry and blackcurrant with hints of toasty spice.

Palate Notes

It has a concentrated texture that exudes a rare type of elegance.

"The name of this wine comes from the craggy, erosion-worn mountain which shelters the vineyard."



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Robert Parker's The Wine Advocate

89 - 91 POINTS

The 2015 Gigondas Pierre Aiguille is an elegant, polished wine from this estate and is made from 80% Grenache and 10% each of Syrah and Mourvèdre. Destemmed and aged in tronconique tanks, it offers a slightly darker slant to its fruit with notes of black raspberries, cassis and toasted spice. These carry to the palate where it shows surprising texture and beautiful tannin quality. All in all, it should end up being an outstanding wine that will drink nicely for 10-12 years.

- *Jeb Dummuck*

Decanter World Wine Awards 2017

88 POINTS

BRONZE AWARD

Rich and juicy with Victoria Plum and raspberry acidity. Well judged oak with upfront fruit.



PRODUCTION OF
DOMAINES PAUL JABOULET AÎNÉ
2015 GIGONDAS PIERRE AIGUILLE



FERMENTATION

The grapes are destemmed, hand-sorted and the maceration lasts 3 to 4 weeks with daily pigeage.

MATURATION

12 months in French oak vats.



GRAPES ON THE RHÔNE SLOPES

IMAGE: DOMAINES PAUL JABOULET AÎNÉ



THE LAND
DOMAINES PAUL JABOULET AÎNÉ
2015 GIGONDAS PIERRE AIGUILLE



France,
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

Composed of stony red clay alluvium and wide terraces.

FRUITION

HARVEST

22/09/15

YIELD (HL/HA)

30 hl/ha

AVERAGE VINE AGE

40 Years