



DOMAINES PAUL JABOULET AÎNÉ
2016 CROZES HERMITAGE
MULE BLANCHE
RHÔNE VALLEY, FRANCE



DRY MED SWEET



ALCOHOL
13.5%

VARIETY
50% Marsanne, 50% Roussanne

Colour Notes

Pale yellow colour with golden tints.

Aroma Notes

This wine reveals aromas of lime and acacia combined with almond milk notes.

Palate Notes

The mouth is fresh with mineral and fruity notes giving very fine balance and incredible length to the wine.

"'Mule Blanche' or 'White Mule' pays tribute to the time when the vineyard was worked with mules."

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Robert Parker's The Wine Advocate

90 POINTS

A 50-50 blend of Marsanne and Roussanne from Chassis, in the heart of the appellation, the 2016 Crozes Hermitage Domaine Mule Blanche is forward and fresh, marked by toasted-grain notes and pineapple fruit. There's ample weight and concentration in this medium-bodied white, which should live a reasonable length of time for a white Crozes.

- Joe Czerwinski



PRODUCTION OF
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FERMENTATION

Whole bunch grapes are pressed slightly, the must settles for two days before being racked and then the fermentation starts.

MATURATION

Aged in French oak barrels (15% new oak) stainless steel tanks and concrete eggs for 7-9 months.



HARVEST AT THE JABOULET VINEYARDS



THE LAND

DOMAINES PAUL JABOULET AÎNÉ

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MULE BLANCHE



France,
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

Pebbly terraces that are glacial in origin. These small round pebbles store heat during the day and release it at night, providing optimum and regular maturity.

YIELD (HL/HA)

30 hl/ha

AVERAGE VINE AGE

40 - 60 Years

FRUITION

HARVEST

08/09/16