



DOMAINES PAUL JABOULET AÎNÉ
2016 VIN DE FRANCE VIOGNIER
RHÔNE VALLEY, FRANCE



"This cuvée has been made from a very drastic selection between the Mediterranean sea and the foothills of the French Alps and the Massif Central area. In these spots, Viognier is very expressive."

DRY MED SWEET

ALCOHOL
13%

VARIETY
Viognier

Colour Notes

Pale yellow colour with golden tints.

Aroma Notes

The nose is open and expressive with notes of fruits (pear) and white flowers.

Palate Notes

On the palate this wine is smooth, generous and balanced. It reveals a nice freshness as well as a beautiful balance.



PRODUCTION OF
DOMAINES PAUL JABOULET AÎNÉ
2016 VIN DE FRANCE VIOGNIER



FERMENTATION

Whole bunch pressed and fermented at a low temperature in thermo-regulated tanks in order to keep all their aromatic potential.

MATURATION

6 months on fine lees in stainless steel tanks.



VIOGNIER GRAPES HANGING ON THE VINE



THE LAND
DOMAINES PAUL JABOULET AÎNÉ
2016 VIN DE FRANCE SYRAH



France,
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

The soil type is mostly calcareous and slightly clayey. There is a differiing elevation between the sea and the foothills that regulates the maturation of the grapes.

FRUITION

HARVEST

15/09/16

YIELD (HL/HA)

45 hl/ha

AVERAGE VINE AGE

20 Years