

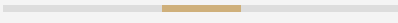
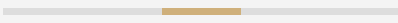


CÔTE ROTIE "LES JUMELLES"

PRODUIT

The Côte-Rôtie « Les Jumelles » from Domaine Paul Jaboulet Aîné is an emblematic cuvée of the Côte-Rôtie appellation, produced from 100% Syrah from steep granite terraces located between Côte Blonde and Côte Brune. The vines, planted between 1974 and 1992, benefit from a unique terroir where silica, limestone, clay and iron oxide mingle. This cuvée has received praise from critics such as Wine Enthusiast, who noted the 2020 vintage with powerful and concentrated aromas of fresh red cherry, cranberry, mushroom, thyme and a touch of black licorice, offering a vibrant palate with flavors of fig, blackberry and blueberry, supported by a rich mineral structure. Domaine Paul Jaboulet Aîné's Côte-Rôtie « Les Jumelles » is a refined cuvée, combining elegance and power, offering a beautiful expression of the Côte-Rôtie terroir.

PROFIL GUSTATIF

Souple  Tannique
Fruité  Boisé



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	10 ans
Cépages	Syrah