




# PAUL JABOULET AÎNÉ


















**\$33.00**

\* Suggested retail price



## Crozes-Hermitage Mule Noire 2021

 Organic

	Product code	13390597
	Licensee price	\$28.67
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Subregion	Northern Rhone
	Appellation	Crozes-Hermitage
	Varietal(s)	Syrah 100 %
	Alcohol percentage	14%
	Colour	Red
	Sugar	Dry
	Sugar content	3,5
	Closure type	Cork

### TASTING NOTES

Beautiful brilliant color with notes of blackberry, currant, blackcurrant and spicy aromas. On the palate, this Rhône wine is fruity and balanced, with a taste of liquorice at the end. Pairings with grilled meats on the BBQ and poultry.

### PRODUCT NOTES

The Rhône alluvium and pebble soil is typical of the Crozes Hermitage appellation. These soils are deep, very conducive to good rooting of the vineyard and thus allow the production of powerful and round wines.

### PRODUCTION NOTES

Manual harvesting, aging for 12 months for 50% in tapered oak vats, 25% in French wooden barrels and 25% in stainless steel vats.

