






PAUL JABOULET AÎNÉ

Hermitage La Maison Bleue 2020

 Organic  Biodynamic  Vegan

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|--|-----------------------|-------------------------------------|
|  | Product code | 15043530 |
|  | Licensee price | \$88.10 |
|  | Format | 6x750ml |
|  | 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 | Hermitage |
|  | Varietal(s) | Syrah |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |

TASTING NOTES

Deep purple in color, aromas of cherry, liquorice, surf violet with spicy notes, incense and minerality with a smoky side. Succulent and penetrating on the palate, the wine is lively, full-bodied and supple at the same time with a round texture.

Pairings with guinea fowl, duck and veal rib.

PRODUCT NOTES

Colline de l'Hermitage, one of the most beautiful vineyards in the world, this small stone house with blue shutters was once a haven of peace for our winegrowers. Made on the most eastern terroirs of the hill where the soils are deeper, less stony and less steep.

Syrah vines 40 to 60 years old

PRODUCTION NOTES

Manual harvest with sorting on the plot, in small crates. Vatting for about 4 weeks with gentle extraction. Aging in French oak barrels, 20% of which is new wood.

\$101.50

* Suggested retail price



92-94

Wine Advocate

94-95

James Suckling

