

Saint-Joseph

LE GRAND POMPÉE

2024

Grape Varieties:

100% Syrah

France,

Rhone Valley

The red and white Saint-Joseph wines from Maison Paul Jaboulet Aîné pay tribute to Victor Hugo's *La Légende des Siècles*. **Inspired by a historic battle, the name refers to a famous line:** "Et du vin de ce vin qu'aimait le Grand Pompée" ("And of the wine from this wine that Great Pompey loved"). Syrah flourishes in these rolling, granitic vineyards. Well-structured and perfectly balanced.



PAUL JABOULET AÎNÉ
TAIN L'HERMITAGE • DEPUIS 1834



Tasting Notes (september 2025)

Garnet-red robe. An initial floral nose that opens to aromas of fresh red fruits. The palate is delicate and fruity, with notes of wild strawberry, redcurrant, and pepper. The finish lingers with spicy undertones.

Weather Conditions:

After a typical October, November and December were marked by heavy rainfall. In contrast, winter and early spring were very dry, with 32 consecutive days without rain between January 21 and February 21. Budbreak occurred in early April. Frequent rain and cool temperatures caused a slight delay from late May. Flowering took place in mid-May under good conditions in the earliest-ripening plots.

By June 30, bunch closure was nearly complete across most parcels. Véraison came earlier than average. Overall, weather conditions allowed for healthy ripening of the grapes.



Soil Geology:

Light soils of schist and gneiss resting on a granite bedrock.



Average Vine Age:

25 years



Vinification: The grapes are hand-harvested at optimal ripeness, carefully sorted, and undergo a meticulous, traditional vinification. Maceration lasts for 3 weeks with gentle tannin extraction through daily pump-overs.

Ageing: Aged for 12 months in French oak truncated-cone vats and stainless steel vats.



Serving suggestion: 16-18°.

Best enjoyed in its youth



ABV 13%