

Syrah

2024

Grape Varieties :

100% Syrah

France,
Rhône Valley

Benefiting from the true expertise of Maison Paul Jaboulet Aîné — in grape selection, blending, vinification, and ageing — this cuvée is made from Syrah grown in the south of France, sourced from parcels in the Rhône Valley.

This vast Mediterranean region offers an incredible diversity of terroirs and grape varieties.

This Syrah is the perfect expression of that complexity: southern in character yet fresh, dense yet fruit-driven.



PAUL JABOULET AÎNÉ
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Tasting notes

Bright ruby red color

The nose is expressive, with ripe red fruit aromas complemented by spicy and floral notes. The palate is smooth and generous, dominated by flavours of black cherries.

Weather conditions

Winter and Spring:

An exceptionally mild and dry winter was followed by a spring with abundant rainfall, replenishing water reserves. Budburst, which occurred very early due to high temperatures, was slowed down by a cool and humid May, aligning flowering with the previous year.

Summer :

A mix of heat and humidity, with véraison beginning in early August. Despite a high risk of mildew in the spring, the vines developed without water stress. The summer warmth allowed for a rapid and even ripening of the grapes.



Soil geology:

Originating from clay-limestone soils, this area benefits from generous sunshine and cool nights — ideal conditions for grape ripening.

These factors contribute to the aromatic complexity and balance of the wine.



Average vine age

Moyenne : 20 ans



Vinification :

Traditional vinification with approximately 3 weeks of maceration.

Ageing :

6 months in stainless steel tanks.



Serving suggestion: 16°-18 °C

Best enjoyed in its youth. .



ABV 13,5%