



# DOMAINE PHILIPPE & VINCENT JABOULET

NOUVELÈRE

**AOP CROZES HERMITAGE**

## VINEYARD

Situated on the right bank of the Rhône, the vines are over 80 years old and are planted on ancient terraces of rolled pebbles of glacial origin. Strong presence of large rounded pebbles. Nouvelère (new era) represents the tradition handed down from father to son Jaboulet.

## WINEMAKING

Hand-harvested with rigorous plot selection. Vinified entirely in wooden vats with punching down and pumping over during a four-week maceration period.

## AGEING

24 months (228l barrels and 25hl tuns).

## TASTING NOTES

To the eye, a ruby colour. Powerful, rich, with light aromas of stone fruits and subtle spices. Elegant and powerful on the palate, with silky tannins and a long finish.



### GRAPE VARIETY

100% Syrah



### FOODS PAIRING

Duck, Game birds, Grilled red meat



### TEMP

16 - 18°C



### AGEING POTENTIAL

10 to 15 years

