



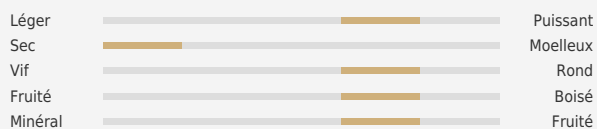
SAINT-JOSEPH "LE GRAND POMPÉE"

PRODUIT

Paul Jaboulet Aîné's Saint-Joseph « Le Grand Pompée » white is a prestigious cuvée from the northern Rhône Valley, combining elegance and complexity. Made primarily from Marsanne (75%) and Roussanne (25%), this wine comes from vineyards planted on light schist and gneiss soils resting on a granite base, fostering a mineral expression typical of the Saint-Joseph appellation.

This elegant white offers a beautiful harmony between aromatic richness and balanced freshness, reflecting both the house's rigorous expertise and the unique terroir of Saint-Joseph. On the nose, it reveals delicate notes of white fruits and flowers, accompanied by a subtle minerality. On the palate, it seduces with its roundness, harmonious structure, and long, saline finish, making it an ideal companion to grilled fish, seafood, poultry, and mature cheeses.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	2 ans
Cépages	Marsanne, Roussanne