



Caroline Frey

Winemaker

Caroline Frey strives to preserve centuries-old vineyard terroirs through sustainable practices and is known for her precision in the cellar. Caroline pursued an education in science and chemistry and earned top honors from the University of Oenology in Bordeaux. With profound humility and respect, Caroline has taken the reins of several historic vineyards. In 2004, she began reviving the Château La Lagune, a Third Growth Classified in 1855. In 2006, Caroline became the winemaker at Paul Jaboulet Aîné, continuing the legacy of the Rhône Valley icon and legendary La Chapelle Hermitage wines.

As a fervent nature lover, Caroline strives to make a positive impact on viticulture. She champions sustainable, nature-friendly practices to bring life to vines, soils, and wines. She believes that “great grapes make great wine”.

Years of patience bore fruit in 2016 when Domaines Paul Jaboulet Aîné were certified organic. Caroline’s commitment to environmental protection and her numerous initiatives earned her the rank of Chevalier of the National Order of Merit in 2017, the Amorim Award at the Drinks Business Green Awards, and the rank of Officer of Agricultural Merit in 2023.

Driven by her commitment to preserving centuries-old vineyard terroirs, Caroline aims to safeguard these unique legacies for future generations.