

Jaboulet Parallele 45 Blanc

Description:

Parallèle 45 Blanc is a classic Côtes du Rhône white from Paul Jaboulet Aîné, made from a blend of Viognier, Grenache Blanc, Roussanne, Marsanne and Clairette. It is aromatic and rounded, with peach, apricot and citrus fruit alongside white flowers. The palate has plenty of weight and texture, but fresh acidity keeps it lively and clean. The wine is organically produced and aged for around six months in stainless steel tanks on its fine lees.

Tasting notes:

Peach, Apricot, Lemon, White Flowers, Pear, Citrus, Fresh

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled sea bass
- Prawns and shellfish
- Chicken in a creamy sauce
- Goat's cheese

Talking Point:

Parallèle 45 takes its name from the 45th parallel north, which passes just a couple of kilometres south of Jaboulet's cellars in Tain-l'Hermitage. The cuvée itself has been around since 1950, making it one of the oldest branded Côtes du Rhône wines. It is a particularly good example of the Rhône's tradition of blending several grape varieties, with each contributing something different: Viognier for aroma, Grenache Blanc for body, and the other Rhône varieties for freshness and texture.