



DOMAINES PAUL JABOULET AÎNÉ
2016 PARALLELE 45 BLANC
RHÔNE VALLEY, FRANCE



ALCOHOL
13.5%

VARIETY
50% Grenache Blanc, 20% Marsanne,
20% Viognier, 10% Bourboulenc

"Beginning in 1950, the name of this Rhône blend is taken from the 45th North parallel, which runs two kilometers from the domaine's cellars"

Colour Notes

Brilliant golden yellow.

Aroma Notes

The nose is intense and expressive with aromas of apricot and citrus as well as floral notes.

Palate Notes

The roundness of this wine ties in perfectly with its freshness and the finish reveals subtle and mineral notes.



DHALL & NASH



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BELVINI

The Paul Jaboulet Aîné Parallele 45 Blanc is a fine example of the special appeal of white wines from the Rhône. The Paul Jaboulet Aîné Parallele 45 Blanc has an attractive bouquet with citrus and floral notes, fresh, balanced and juicy with good body.

"Beginning in 1950, the name of this Rhône blend is 'Parallele 45' from the 45th North parallel, which runs two kilometers from the domaine's cellars"



PRODUCTION OF
DOMAINES PAUL JABOULET AÎNÉ
2016 PARALLELE 45 BLANC



FERMENTATION

Fermented at a low temperature for two weeks in thermo-regulated tanks in order to keep all their aromatic potential.

MATURATION

6 months on fine lees in stainless steel tanks.



A GRAPE OVER THE RHONE VALLEY



THE LAND
DOMAINES PAUL JABOULET AÎNÉ
2016 PARALLELE 45 BLANC



France,
Rhône Valley

VITICULTURE

Biodynamic

SOIL TYPE

Thriving in the fresh areas of the Southern Rhône, this wine comes from clay and limestone soils that provide complexity, purity and expressive aromas.

YIELD (HL/HA)

40 hl/ha

AVERAGE VINE AGE

25 Years