



PAUL JABOULET AÎNÉ

Parallèle 45 Côtes-du-Rhône Rouge 2021

France / Rhône

A classic since 1950, Parallèle 45 is celebrated around the globe and is one of France's most recognizable wines. Parallèle 45 is named after the 45th parallel, a famous circle of latitude that marks the midpoint between the equator and the North Pole. It also passes over the cellars of Paul Jaboulet Aîné.

The Grenache, Syrah, Carignan, and Mourvèdre grapes for Parallèle 45 are farmed organically. They grow on 40-year-old vines in clayey limestone and alluvial deposits composed of round pebbles. The grapes are destemmed, crushed, and the juice undergoes fermentation. The wine is then aged for 6 months in stainless steel vats and tronconic (truncated cone-shaped) oak vats on fine lees.

HARVEST NOTE

The 2021 vintage began with frost, rain and hail in the winter and spring that disrupted the work of the winemakers. A cooler summer and rain in early September enabled the grapes to reach optimum ripeness. The quality of the vintage, which was harvested later than years prior, is excellent.

TASTING NOTE

Garnet red with purple hues, this fruit-forward wine has notes of strawberry, red currant, peony and dried roses and an elegant finish.

TECHNICAL DATA

GRAPES: Grenache (48%), Syrah (37%), Carignan (10%), Mourvèdre (5%)

APPELLATION: Côtes du Rhône AOC

PH: 3.62

ACIDITY: 4.85

ABV: 14%

AGING: 6 months in stainless steel and tronconic (truncated cone-shaped) oak vats

UNIQUE SELLING POINTS

- Named after the 45th parallel, a circle of latitude that passes over Jaboulet cellars
- A classic since 1950 - one of France's most recognizable wines
- Fruit forward, approachable, and best enjoyed young
- Grapes are farmed organically



"What makes a great wine, what makes it inimitable and constant, is the terroir in which it is born."
Caroline Frey, Winemaker