WINE ENTHUSIAST MAGAZINE

PAUL JABOULET AÎNÉ

Parallèle 45 Côtes-du-Rhône Rouge 2024

91 Points

Structured aromas of black raspberry, black olive and pomegranate open on the nose accented by violet blossom. The palate performs as a Côtes du Rhône blend should with balanced flavors that capture the spirit of the region. A tinge of leather adds to the finish. Pair with pork tenderloin, boiled peanuts and hanger steak.

May 26, 2026

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