



CROZES-HERMITAGE "LES JALETs"

PRODUIT

Paul Jaboulet Aîné's Crozes-Hermitage « Les Jalets » white is a refined wine from the northern Rhône Valley, produced in granite soils that bring finesse and freshness. This wine is made primarily from Marsanne and Roussanne, the region's iconic grape varieties, which give it a beautiful aromatic complexity. The nose opens with elegant notes of white flowers, white-fleshed fruits, and a light touch of almond. On the palate, it reveals a beautiful structure, a smooth texture, and a balanced acidity that brings liveliness and length. Ideal as an aperitif or with fish, shellfish, and mild cheeses, this white elegantly expresses the Crozes-Hermitage terroir.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Côtes du Rhône / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	2 ans
Cépages	Marsanne, Roussanne