

JP. CHENET

FRANCE

JP. CHENET is a French wine unique of its kind. Its unique bottle contains a piece of know-how and authenticity that many others have tried to imitate... Thanks to the work of our partner, winemakers and passionate oenologists, JP. CHENET wines have conquered the whole world for the delight of the taste buds.

Enjoy JP. CHENET as you wish, without forgetting the most important, share it !

Variety MEDIUM SWEET WHITE

Origin I.G.P. Côtes de Thau, Languedoc-Roussillon

Exclusively cultivated on 6 localities, the Côtes de Thau vineyard borders the pond that gave it's name. This exceptional terroir benefits from a « moist limestone » subsoil thanks to the encounter of fresh water and the nearby Mediterranean Sea. Under the intense breeze and the southern sun, the vines blossom to offer us fruity wines and full of treats.

Production

The grapes are harvested at cool hours, then immediately pressed. Fermentation takes place at low temperature (between 15 and 18 °C). The wine is quickly clarified and then kept at low temperature to preserve all the aromas.

Residual sugar 30g/L

Tasting

Style

Round and well balanced.

Colour

Brilliant with golden reflections.

Primary aromas

Exotic fruits and white flowers.

Secondary aromas

Fruits paste, wax, honey.

Tertiary aromas

-

What about... Succumb to sweet and savory at any time :

Cake with ginger and dried currants

Chicken skewers caramel soy sauce

Small pot of vanilla ice cream and pecan nuts

Serve at 8 -10°C



www.jpchenet.com

