JP. CHENET

JP. CHENET is a wine like no other. Its unique bottle reveals such authenticity and knowhow that many have been trying to imitate... Thanks to the brilliant work of our wine-grower's partners and passionate winemakers, JP. CHENET wines make happy millions around the world!

Enjoy JP. CHENET on your own way, but keep in mind: the best wine is the one we share!

Variety ICE EDITION - WHITE DEMI-SEC

Terroir & Vinification

From vineyards slightly under clay-limestone soils, the grapes are harvested at fair ripeness and in partially manual work. The steps for winemaking happens under low temperatures to keep all potential of freshness from the wines.

Elaboration Specially elaborated to be enjoyed on the rocks!

The wines are initially selected for its freshness, intensity and aromatic puissance. In our cellars in Landiras, near Bordeaux, our winemakers drives the process to bring a sparkling effect of higher relevance. In this way, regardless the melted ice on the wine, JP CHENET keeps its bubbles and its aromas!

Tasting

Style

The maximum experience « On Ice »! Freshness, sweetness and fruity, all in one.

Colour

Golden, light, with bubble strings.

Primary aromas

Foral, with white fruits of citric peel and almond and hazelnut notes.

Secondary aromas

Toasted almonds.

Tertiary aromas

Why not...

A pool party?

A White night?

A wedding celebration?

That's your time!

ICE EDITION is served... In a big glass on rocks!

Or chilled as well...



