

JP. CHENET

FRANCE

JP. CHENET is a French wine which really stands out above the fray. Its unique bottle reveals a piece of authenticity and savoir-faire that many others have tried to imitate... Thanks to the brilliant work of our partner wine-growers and passionate winemakers, JP. CHENET wines make happy millions of taste buds across the world!

Taste JP. CHENET in your own way, but never forget what is most important: the best wine is the one you share.

Varietals MERLOT & CABERNET

Origin I.G.P. Pays d'Oc

Bording the Mediterranean Sea, the Pays d'Oc is located on the 4 French departments of Languedoc-Roussillon. The sun-drenched vines offer aromatic wines of a unique richness. Here, in this terroir, the biggest one in Europe, our Merlot and Cabernet grapes bloom and express themselves in an abundance of taste and aromas.

Production

The grapes are harvested when fully ripe, destemmed, crushed, then fermented during 6 to 12 days at monitored temperature between 25 and 28°C, while slightly pressed. The maceration can last up to 1 month to extract the best frame, aromas and colour. Only then, a selection of batches are aged with oak during 6 months. Finally, the best of them are carefully blended by our winemakers.

Tasting

Style

Round and long-lasting in the mouth, with a beautiful tannic frame

Colour

A deep ruby colour

Primary aromas

Cherry, blackcurrant

Secondary aromas

Vanilla, liquorice, spicy and woody notes

Tertiary aromas

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What about... An invitation to dine:

Warm goat cheese toasts salad

Rib steak served with a wine sauce

Speculoos (Cinnamon biscuit) tiramisu

Serve at 16-18°C



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