

# JP. CHENET

FRANCE

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 WHITE SPARKLING WINE – BRUT

## 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

These base wines are perfectly fitted for the key-step of the sparkling process: fresh, lively and of a unique aromatic refinement, they are crafted into our cellar of Landiras near Bordeaux, following a technique invented in 1907 by French engineer Eugène Charmat.

## Tasting

### Style

Fresh and refined with a good persistence.

### Colour

Gently golden, with small and numerous bubbles.

### Primary aromas

Fruity with white peach and apricot.

### Secondary aromas

Hints of brioche.

### Tertiary aromas -

What about... Surprising your loved ones!

An improvised apéritif under the stars...

Say « cheers » to your partner to make little problems fly away...

Serve at 6 - 8°C

