

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 ROSÉ SPARKLING WINE – DRY

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

A Sparkling Rosé perfectly balanced between freshness and sweetness.

Colour

A bright pale pink colour, with numerous fine bubbles.

Primary aromas

Red fruits, raspberry, strawberry.

Secondary aromas

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Tertiary aromas

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What about...

A girly afterwork!

A family aperitif-meal!

A relaxing time with your partner!

Serve at 6 - 8°C

