

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.

Grape varieties CABERNET & SYRAH

Origin I.G.P. Pays d'Oc

Bordering the Mediterranean, the Pays d'Oc extends through 4 departments of Languedoc-Roussillon. Bathed by the sun, the grapes produce aromatic wines and a unique richness. It is in this region, the largest in Europe, that we identify our best grapes, red and rosé.

Winemaking

The grapes are harvested at perfect maturity, are destemmed, ground and fermented for 6 to 12 days. The maceration is done at a controlled temperature (approx 25°) and can last up to 1 month to extract the finest materials, flavours and colours. The wine is aged in stainless steel vats to preserve the richness of aromas.

Tasting

Style

Intensely fruity and balanced, beautiful silky structure

Colour

Ruby red, intense and clear

Primary aromas

Cherry, redcurrant, a hint of green hot Chili pepper

Secondary aromas

Licorice, spices, pepper notes

Tertiary aromas

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And why not... A good food :

Salad of peppers and dried tomatoes
Duck breast with honey and 5 berries
Ripe hard cheese (Laguiole, Cantal ...)

Servir a 16-18°C



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