

# 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 variety CHARDONNAY

### Origin Vin de France, Languedoc-Roussillon

Bordering the Mediterranean, the Languedoc-Roussillon spans 4 departments. Bathed by the sun, the grapes produce aromatic wines and a unique richness. It is in this region, the largest in Europe, that our Chardonnay thrives and speaks in a rise of flavours and aromas.

### Winemaking

The grapes are harvested at perfect maturity, by night, and are immediately pressed at low temperature. The alcoholic fermentation controlled between 16 and 22 ° C, has a duration of one week. The wine is then filtered and preserved at low temperature to protect it from the air and thus preserves it from oxidation.

## Tasting

### Style

Opulent, very expressive

### Colour

Clear gold with green highlights

### Primary aromas

Acacia tree, pineapple, exotic fruits, notes of lemon

### Secondary aromas

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### Tertiary aromas

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### And why not... A relaxing aperitif:

«Mini-gougères» with cheese

Aïoli with fresh vegetables

Pineapple carpaccio, vanilla oil and fresh ginger

Serve at 10-12°C



[www.jpchenet.com](http://www.jpchenet.com)

