

JP. CHENET

FRANCE

JP. CHENET is a French 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!

Grape varieties COLOMBARD & CHARDONNAY

Origin Vin de France, Gascogne

Gascogne is an old province of southwestern France, which has preserved its identity and its generous nature. In this mountainous area (known as the "Gascon range" to designate the folds of the land in front of the Pyrenees), we find three main types of soils with clay and limestone domination. Here we select the most aromatic white varieties.

Winemaking

The grapes are harvested at perfect maturity, at night, and are immediately pressed at low temperature. The alcoholic fermentation controlled between 16 and 20 °C, has a duration of 8 to 10 days. The wine is then filtered and preserved at low temperature, protected from the air to preserve it from oxidation.

Tasting

Style

Crisp and aromatic, well-balanced

Colour

Bright pale gold

Primary aromas

White pear, citrus fruits, tropical fruits like mango

Secondary aromas

Yellow fruits (peach), due to fermentation

Tertiary aromas

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And why not... A Green & White meal:

Green Zebra tomato – Mozzarella di Buffala in salad

Chicken supreme, green beans

Goat cheese, mixed green salad with pine nuts and walnut oil

Serve at 8-10°C

