

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 COLOMBARD & SAUVIGNON

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

A crisp and fresh Colombard perfectly combined with an aromatic Sauvignon

Colour

Clear and bright with golden hints

Primary aromas

Citrus fruits, lime, grapefruit

Secondary aromas

White flowers, due to fermentation

Tertiary aromas

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And why not... A buffet diner :

Shrimps with home made mayonnaise, spicy cod fish cake

Chicken wings, raw vegetables with various dips

A cheese platter : fresh goat cheese, Comté (hard cow cheese),
Saint-Félicien (creamy cow cheese)

Serve at 8-10°C



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