

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 GRENACHE & CINSULT

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, stemmed and ground. The must is obtained by direct pressing, then cooled, and is collected and rinsed at the best conditions. The fermentation is carried out at low temperature (18-22 ° C) to retain the freshness and intensity of the aromas.

Tasting

Style

Fresh and fruity, expressive

Colour

Pale pink, brilliant, slightly salmon

Primary aromas

Red fruits, fresh

Secondary aromas

English sweets

Tertiary aromas

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And why not... A lunch on the terrace:

Appetizers and various tapas

Marinated turkey skewers in curry

Strawberry salad

Serve at 8-10°C



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