

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 MERLOT

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 vines 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, 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

Ripe, well rounded and fruity

Colour

Deep grenate red

Primary aromas

Red and black fruits : redcurrant, raspberry

Secondary aromas

Spices with domination of chocolate notes

Tertiary aromas

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And why not ... A good dinner:

Dish with sausages
Roasted chicken with herbs
Raspberry Tart

Serve at 15-17°C



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