

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 SAUVIGNON BLANC

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 zesty, full of freshness and aromas.

Colour

Golden with green highlights

Primary aromas

White flowers, blackcurrant yolk, tomato leaves
Citric, lemon, grapefruit thiol aromas

Secondary aromas

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Tertiary aromas

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And why not... A simple and elegant fish dish :

Oysters of the Bank of Arguin
Golden asparagus and parmesan risotto
Lemon pie

Serve at 8-10°C



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