

# 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.

## Varietal CHARDONNAY-VIOGNIER

### Origin I.G.P. Pays d'Oc

Bording the Mediterranean Sea, the Pays d'Oc is located on the 4 French departments of Languedoc-Roussillon. The sun-drenched vines offer aromatic wines of a unique richness. Here, in this terroir, the biggest one in Europe, our Chardonnay and Viognier grapes bloom and express themselves in an abundance of taste and aromas.

### Production

The grapes are harvested at fresh night when fully ripe, then straightaway pressed at low temperature. The alcoholic fermentation, held between 18 and 22°C, lasts one week. Then, the wine is filtered and aged on the lees at low temperature, safe from the air and risk of oxidization. During this period, between 3 and 6 months in contact with oak are required to obtain the plain aromatic richness of this elegant wine.

### Tasting

#### Style

Rich, expressive, with a beautiful long finish

#### Colour

A lovely golden yellow colour with bright reflections

#### Primary aromas

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#### Secondary aromas

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#### Tertiary aromas

Dried apricot, ginger bread, vanilla

### What about... A "Chef" dinner:

Stir-fried scallops, parsnip purée and citrus juice

Fresh lobster roasted with passion fruit flavoured butter

Poached pear in an infusion of white wine, honey and vanilla

Serve at 10-12°C



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