

# JP. CHENET

FRANCE

JP. CHENET is a wine like no other. Its unique bottle reveals such authenticity and knowhow that many have been trying to imitate... Thanks to the brilliant work of our wine-grower's partners and passionate winemakers, JP. CHENET wines make happy millions around the world!

Enjoy JP. CHENET on your own way, but keep in mind: the best wine is the one we share!

## Variety WHITE SPARKLING WINE – DEMI-SEC

### Terroir & Vinification

From vineyards slightly under clay-limestone soils, the grapes are harvested at fair ripeness and in partially manual work. The steps for winemaking happens under low temperatures to keep all potential of freshness from the wines.

### Elaboration

These base wines are perfectly fitted for the key-step of the sparkling process: fresh, lively and of a unique aromatic refinement, they are crafted into our cellar of Landiras near Bordeaux, following a technique invented in 1907 by French engineer Eugène Charmat.

### Tasting

#### Style

Rich and sweet with lovely fruity aromas.

#### Colour

A golden pale colour with numerous fine bubbles.

#### Primary aromas

Stone fruits such as yellow peach and white peach.

#### Secondary aromas

Grilled almonds and hazelnuts.

#### Tertiary aromas

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### What about...

Relaxing after a hard week at work!

Chatting over a glass in *tête-à-tête*...

A tasty cocktail made with JP. Chenet, peach juice and lemon syrup.

Serve at 6 - 8°C

