


















JP CHENET

JP Chenet Ice

\$23.95

* Suggested retail price

J.P. CHENET

	Product code	13366503
	Licensee price	\$20.81
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Wine of France
	Region	Languedoc-Roussillon
	Varietal(s)	Airén 60 %
	Varietal(s)	Macabeu 20 %
	Varietal(s)	Xarel-lo 10 %
	Alcohol percentage	10.5%
	Colour	White
	Sugar	Dry
	Sugar content	43
	Closure type	Cork

ABOUT THIS WINERY

Synonymous with pleasure and hospitality, J.P. Chenet was the forerunner of French-style - world wine -. Rising to the challenge to make wine more affordable, the men and women at J.P. Chenet have successfully introduced the wine brand to over 160 countries. Skilfully combining know-how, quality and innovation, the brand is now the biggest-selling French wine in the world.

TASTING NOTES

A clear and golden body, a stream of fine bubbles. The floral nose of white fruits also delivers almond and hazelnut notes. Palate is creamy and smooth on the attack, with a fine, supple yet rich texture. It becomes pleasantly fruity with notes of grilled almonds. Sweetness emerges on the finish to underline the wine's delicate fruitiness.

PRODUCTION NOTES

The grapes are harvested partly by hand. The cold settling, the yeasting and finally, the fermentation are effected at low temperatures. Fermentation takes place in pressure tanks. Soil is relatively light clay-and-limestone soil which lends itself well to growing white grapes for blending into base wine destined for bottle fermentation.

