

# JP CHENET JP Chenet Sparkling Fraise-framboise

\$14.50

\* Suggested retail price

J.P. CHENET

| ШШ       | Product code          | 13204521                            |
|----------|-----------------------|-------------------------------------|
| \$       | Licensee price        | \$12.58                             |
| 100      | Format                | 12x750ml                            |
|          | Listing type          | SAQ Specialty by lot                |
| Ľö       | Status                | Unavailable                         |
| •        | Type of product       | Sparkling Wine                      |
|          | Country               | France                              |
| Ø        | Regulated designation | Appellation origine controlée (AOC) |
| 9        | Region                | Languedoc-Roussillon                |
| ##*      | Varietal(s)           | Tempranillo(50%) 5 %                |
| %        | Alcohol percentage    | 10%                                 |
| <b>3</b> | Colour                | Rosé                                |
| 4        | Sugar                 | Sweet 45-65 gm sugar-L              |
| T        | Closure type          | Screw Cap                           |
| Z        | Length of aging       | 24 months                           |

# J.P. CHEN Strumberry Ran

### **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 sweet and elegant style, with a great balance in the palate. A strawberry-pink colour with fine bubbles. Intense aromas yet balanced blend of strawberry and raspberry.

## **PRODUCT NOTES**

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.

# **PRODUCTION NOTES**

After a traditional wine-making process, sparkling wines are produced in our cellars of Landiras near Bordeaux. Our recipe contains only natural flavours to offer an authentic fruit taste. Sparkle comes from carbonation according to the « frizzante » method.

