

# JP. CHENET




## ICE EDITION



### JP CHENET ICE EDITION SLEEVE

<b>Designation :</b>	MEDIUM DRY SPARKLING WINE BLANC DE BLANC
<b>Grape varieties :</b>	Blend of white grapes
<b>Origin :</b>	Produced in France.
<b>Country origin :</b>	FRANCE

#### Sensory characteristic :

 Colour :	A clear and golden body, a stream of fine bubbles.
 Nose :	The floral nose of white fruits also delivers almond and hazelnut notes.
 Palate :	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.

<b>Recommendations :</b>	Enjoy it with foie gras, poultry or crispy duck or served it as a light and refreshing dessert wine that will complement pastries, tarts or ice-creams.
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<b>Serving condition in C° :</b>	6 to 8°C
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