




## JP CHENET

<b>Designation :</b>	SAUVIGNON BLANC - VIN DE FRANCE
<b>Vintage :</b>	2023
<b>Grape varieties :</b>	100% Sauvignon blanc
<b>Vinification :</b>	The grapes are harvested before they are entirely ripe for perfect health and then crushed rapidly at a low temperature. Fermented at a very low temperature (12-17°) to preserve all the aromas. Rapidly fined and conserved at a low temperature.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	A lemon yellow colour with mellow green reflections.
 <b>Nose :</b>	A very delicate bouquet with underlying aromas of white flowers and citrus.
 <b>Palate :</b>	A dry, fruity, elegant wine on the palate with perfect acidity.
<b>Recommendations :</b>	Cool and delicious as an aperitif, this wine is the perfect companion for platters of sea-food and shell-fish such as scallops.
<b>Serving condition in C° :</b>	8 - 10°C.
<b>Alcohol content :</b>	10.5
<b>Cellar potential :</b>	12 months
<b>Acidity G/L :</b>	0
<b>Residual sugar G/L :</b>	2GR



<b>Product code :</b>	682839
<b>Bottle type :</b>	0,75 JOSEPHINE VIS GRAV BLANC
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.59 Kg / L 97.3 x l 97.3 x h 268
<b>Full bt weight :</b>	1.34 Kg
<b>Case weight / size in mm :</b>	8.231 Kg / L 297 x l 200 x h 274
<b>Cubic Capacity :</b>	0.016 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	20
<b>Number of cartons per palett :</b>	100
<b>Palett weight :</b>	823.1 Kg
<b>Bottle Barcode :</b>	3263286355906
<b>Carton Barcode :</b>	13263281762256

