




## JP CHENET RESERVE

<b>Vintage :</b>	2023
<b>Grape varieties :</b>	Chardonnay and Viognier
<b>Origin :</b>	Pays d'Oc - Indication Géographique Protégée : The vineyards of the Pays d'Oc is located in southern France mainly in Languedoc-Roussillon.
<b>Vinification :</b>	The grapes are harvested when just ripe, pressed and the must is also racked at a low temperature for 12 hours, seeded with yeast. Fermentation at a low temperature (15-17°C). Alcohol fermentation for about a week. One part of the wine is matured in oak barrels for about 6 months.
<b>Soil :</b>	Varied over the whole producing area Oc area wines : there are sandy, clay-chalky and schistous.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	A lovely golden yellow colour with bright reflections.
 <b>Nose :</b>	A fresh bouquet.
 <b>Palate :</b>	A smooth yet powerful wine in the mouth, offering notes of dried apricots, vanilla and gingerbread.
<b>Recommendations :</b>	To be enjoyed on its own or else with white meat and fish.
<b>Serving condition in C° :</b>	10 - 12°C.
<b>Alcohol content :</b>	13
<b>Cellar potential :</b>	1 - 2 years.
<b>Acidity G/L :</b>	0
<b>Residual sugar G/L :</b>	4GR



<b>Product code :</b>	RE700644
<b>Bottle type :</b>	0,75 JOSEPHINE BC FM GRAV CLAS
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.57 Kg / L 97 x l 97 x h 268.8
<b>Full bt weight :</b>	1.32 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>	6
<b>Number of cartons per layer :</b>	16
<b>Number of cartons per palett :</b>	96
<b>Palett weight :</b>	790.176 Kg
<b>Bottle Barcode :</b>	3263286329006
<b>Carton Barcode :</b>	3263288312372