

SINCE 1963
JEANLEON
A MAN A TIME A WINE

3055 CHARDONNAY 2019

ORGANIC WINE



DO:

Penedès

Grape varieties:

Chardonnay

Date grapes picked:

29 August, 2019

Vine age:

Planted 1991

Story:

When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number and represents a look at the man behind the legend. The humble beginnings of an idealist who made his dreams come true, to open the most luxurious restaurant in Hollywood, "La Scala", and to produce his own wine.

Type of fermentation:

Fermentation at a controlled temperature (15°C) for a period of 15 days.

Bottling month:

3 December, 2019

Technical data:

Alcohol level: 13%

Allergy advice: Contains sulfites

Tasting notes:

Brilliant, limpid light yellow in appearance, indicative of its youth. Remarkable intensity on the nose, displaying aromas of peach and green banana with tropical fruit (pineapple) coming through. The palate reveals balanced acidity and good volume, resulting in a fresh and persistent wine.

Serving suggestions:

Pairs perfectly with shellfish, octopus and squid. Goes well with oily fish and grilled sole or hake. Serving temperature: between 7°C and 9°C.



www.jeanleon.com