

SINCE 1963
JEANLEON
A MAN A TIME A WINE

3055 CHARDONNAY 2020

ORGANIC WINE

DO:
Penedès

Grape varieties:
Chardonnay

Date grapes picked:
20 August, 2020

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:
10 December, 2020

Technical data:
Alcohol level: 13%
Allergy advice: Contains sulfites

Tasting notes:

Brilliant, limpid, light yellow color indicative of its youth. Remarkably intense on the nose with aromas of citrus, white fruit, and pineapple. Balanced acidity and good depth make for a fresh and persistent palate.

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