

VINYA GIGI CHARDONNAY 2018

SINGLE VINEYARD WINE

ORGANIC WINE



Manual harvest. Use of 60% of the must.

Alcoholic fermentation at a controlled temperature of 16°C in 225-liter barrels of French oak (50% of volume), the rest in 2200-litre wooden vats and stainless steel vats. Subsequently malolatic fermentation is carried out.

Aged on lees for approximately 6 months in 225-liter barrels of French oak.The wine is then bottle aged for at least another 6 months.

April 2019

Alcohol level: 13%

Allergy advice: Contains sulfites



Penedès

Grape varieties:

Chardonnay

Date grapes picked: September 6th-7th, 2018

Vine age:

Planted in 1967

Surface area:

5 Ha. "Vinya Gigi"

This vineyard is characterized by very compact, calcareous day soil.

The charisma and discretion of Jean Leon made him party to many curious anecdotes involving famous film stars, who for him were like family. Years later, and in honour of his own family, he produced this wine from the vineyard named after his daughter.

Tasting notes:

Brilliant, pale gold in appearance. The nose offers intense primary aromas of fresh tropical fruit and peach. Intermingled with the fruit are delicate notes of French oak. The palate entry is voluptuous, and the balanced acidity makes for a fresh, persistent wine.

Serving suggestions:

Pairs well with fish, white meat like chicken and other poultry. Serving temperature: 7°C to 9°C.









www.jeanleon.com



- 91 points, JamesSuckling.com 2020 (USA)









