

Paul Cheneau®

PASSION

The ancestors of the Giró Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations of wine, Cava and spirit producers. The symphonic nature of this union has been key to the development of Paul Cheneau.

INTEGRITY

The Paul Cheneau line can be best described as elegant Spanish sparkling Cava with French influence of styling. Paul Cheneau is classically traditional in their methods of production as well as in the grape varieties used. The winery owns 247 acres of vineyards of the indigenous Macabeo, Xarel·lo and Parellada grapes, with which Cavas are produced.

FAMILY

Giró Ribot is Spain's preeminent family owned and operated producer of Cava. The ancestors of the Giró Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations of wine, Cava and spirit producers. Siblings Maria Rosa and Eduardo Giró run the estate today. Their family's history traces back to the sixteenth century in the Penedès region.

CURIOSITY

The cellars at Giró Ribot combine tradition and state-of-the-art technology in order to achieve the best quality for their products.

Presses are located in an underground cellar in order to preserve their natural freshness when obtaining the must.

The advanced technology of our presses allows the pressing to be done at a very low pressure in order to obtain the free-run juice.

TERROIR

Giró Ribot is situated at the heart of the Penedès appellation. This beautiful area of Catalonia is bordered to the south by the Mediterranean Sea and to the north by the spectacular and remarkable solid mass of Montserrat.

Here, climatic and topographical conditions come together to form an ideal environment for cultivating and producing wines of the highest quality.

While the solid mountain mass of Montserrat protects it from cold north winds, the proximity of the sea ensures mild temperatures. In addition, Penedès enjoys a typically Mediterranean climate. The winters are mild, the summers are moderately hot and rainfall is limited.



PAUL CHENEAU

Brut

DID YOU KNOW?

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GRAPE VARIETIES //

45% Macabeo
40% Xarel-lo
10% Chardonnay
5% Parellada

WINEMAKING //

After a careful selection of estate grapes, primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57 °F for several days. The wine undergoes second fermentation in the bottle, per Cava DO laws. A particular strain of yeast is used to increase the mannoprotein content (protein compounds which are naturally released during the latter stages of fermentation) in the Cava in order to achieve a velvety and creamy mouth feel. The Cava ages on the lees in bottle between 12-15 months.

STYLE//

Crystal-clear greenish color with golden highlights. Fine and constant bubbles forming a great rosary on the top of the glass, a nose of wild meadow flowers, light fruit aromas and subtle autolytic undertones. The palate is fresh with good acidity and balanced with very subtle floral undertones and flavors of creamy pastries. Nice lively finish, lingering on the palate.

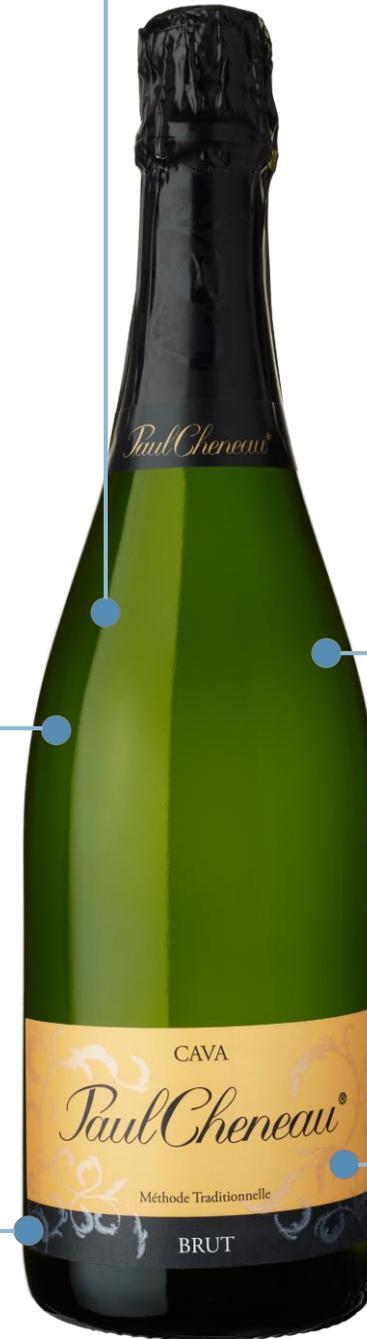
APPELLATION //

Penedès

Penedès is the most important viticultural area in Catalonia, northeastern Spain, in terms of both volume produced and the diversity of wine styles. Penedès DO covers dry, sweet and sparkling styles but the vast majority of vineyards are dedicated to Cava.

ABOUT THE WINERY //

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PAUL CHENEAU

Blanc de Blancs Reserva Brut

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GRAPE VARIETIES //

45% Macabeo
40% Xarel·lo
15% Chardonnay

WINEMAKING //

After a careful selection of estate grapes, primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57 °F for several days. The wine undergoes second fermentation in the bottle, per Cava DO laws. A particular strain of yeast is used to increase the mannoprotein content (protein compounds which are naturally released during the latter stages of fermentation) in the Cava in order to achieve a velvety and creamy mouth feel. The Cava ages on the lees in bottle for 24 months.

STYLE//

Straw-colored with greenish tints, a steady effervescence and formation of small bubbles which generate a gentle crown. Subtle and delicate, floral, with light toast, hints of dry fruits and a touch of dried herbs. On the palate vibrant acidity balanced with velvety, toasty and honeyed mouth feel. Elegant and complex with a nice lively finish.

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PAUL CHENEAU

Brut Rosé

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GRAPE VARIETIES //

70% Garnacha
30% Pinot Noir

WINEMAKING //

Hand-picked grapes are sourced from an average of 25-30-year-old vineyards. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57 °F for several days. The wine undergoes second fermentation in the bottle, per Cava DO laws. A particular strain of yeast is used to increase the mannoprotein content (protein compounds which are naturally released during the latter stages of fermentation) in the Cava in order to achieve a velvety and creamy mouth feel. The Cava ages on the lees in bottle for 10-12 months.

STYLE//

Bright cherry-pink color with well-developed small and constant bubbles forming a gentle rosary. Intense notes of fresh red fruits, hints of fine lees and dried berries, together with subtle fragrances of fresh strawberries. On the palate this cava explodes with juicy red fruit flavors. Rich, lively and well-balanced. Lingering and pleasant after taste with an elegant lively finish.

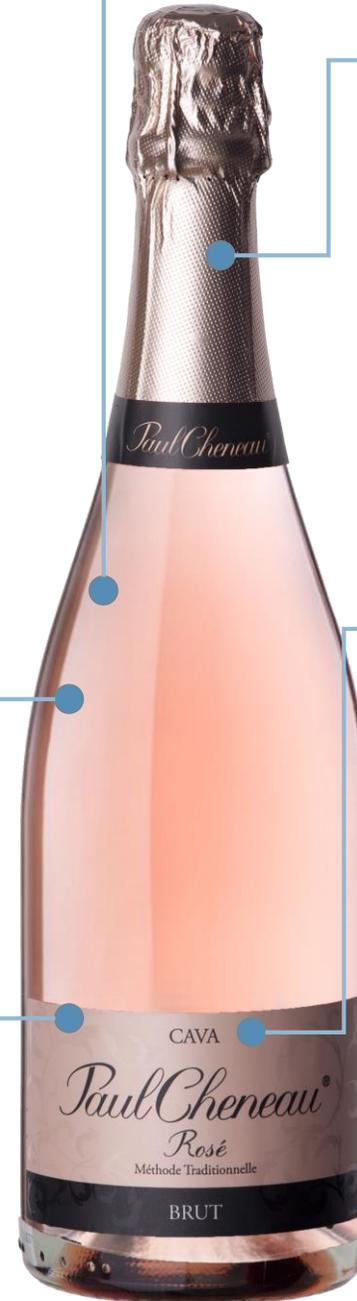
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PAUL CHENEAU

Our Lady of Spain Brut

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GRAPE VARIETIES //

50% Macabeo
30% Xarel-lo
20% Parellada

WINEMAKING //

After a careful selection of estate grapes, primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57 °F for several days. The wine undergoes second fermentation in the bottle, per Cava DO laws. A particular strain of yeast is used to increase the mannoprotein content (protein compounds which are naturally released during the latter stages of fermentation) in the Cava in order to achieve a velvety and creamy mouth feel. The Cava ages on the lees in bottle between 12-15 months.

STYLE//

Pale color, translucent, with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown. Fine, delicate and very clean, with lightly toasted pastry notes and syrupy fruits. Fresh and fruity, well structured, crispy, balanced carbonic and good persistence. Light hints of pastry and fresh fruits, altogether elegant and lively. Perfect harmony alcohol/acidity. Long after taste.

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