



# PAUL CHENEAU

## BRUT ROSÉ

### BACKGROUND

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 as wine, Cava and spirit producers. The symphonic nature of this union has been key to the development of Paul Cheneau. The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas 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.

### APPELLATION

Penedes, Spain

### VARIETAL COMPOSITION

70% Garnacha, 30% Pinot Noir

### WINEMAKING & VINTAGE NOTES

The Pinot Noir is hand harvested during mid-August and Trepat at the beginning of October. The de-stemmed grapes undergo a cold soak for several days in order to maximize the primary aromas. Wines destined for Cava will form part of the tirage mixture consisting of selected yeasts and sugar which, once in the bottle will generate a second fermentation in strict accordance with the Traditional Method. The first fermentation is very slow and at low temperature in order to assist the formation of secondary aromas. It is only after a lengthy ageing period that the disgorgement of Paul Cheneau will take place releasing its aromas and bouquet to full satisfaction.

### AGEING

Bottle aged between 12 to 20 months.

### TASTING NOTES

Very bright, attractive, cherry-pink color with well-developed small and constant bubbles forming a gentle rosary. Intense notes of fresh red fruits and 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.

### WINEMAKER

Joan Rovira Grau

### TECHNICAL DATA

Acidity  
7.0 g/L - pH: 3.22

Alcohol  
12.0%

Residual Sugar  
10g/L

*Paul Cheneau*<sup>®</sup>



90  
POINTS

**TOP 100 VALUES  
OF THE YEAR:  
SPARKLING  
WINE & SPIRITS**  
August 2017

