



PAUL CHENEAU

BLANC DE BLANCS RESERVA BRUT

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

40% Xarel·lo, 30% Macabeo, 25% Chardonnay, 5% Parellada

WINEMAKING & VINTAGE NOTES

The harvest is hand picked from mid August to the beginning of October. 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 for two years.

TASTING NOTES

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 cava with a nice lively finish.

PaulCheneau®



THE UNIQUE SPANISH CAVA
WITH A FRENCH FLAIR

*Spain's preeminent family
owned-and-operated
producer of Cava*

WINEMAKER

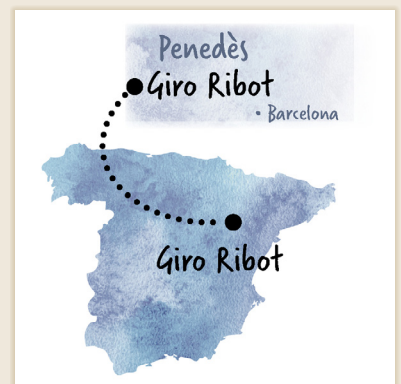
Joan Rovira Grau

TECHNICAL DATA

Acidity
7.0 g/L - pH: 3.22

Residual Sugar
12g/L

Alcohol
12.0%



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