



JEAN LEON.

Jean Leon Vinya Gigi Chardonnay 2007



Appellation of origin: Penedès

Grape varieties:

100% Chardonnay

Date grapes picked:

Chardonnay (29th August 2007)

Vineyard's age:

Average of 29 years

Vinification:

Type of fermentation: Alcoholic fermentation in 225-litre French oak barrels. Followed by malolactic fermentation.

Length and type of aging:

6 months aging on its lees in French oak barrels followed by bottle aging of minimum 6 months.

Month wine was bottled: June 2008

Length of bottle aging before release: 6 months

Technical data:

Alcohol level: 14%

Approximate lifespan in a proper cellar: From 2 to 5 years

Formats available: 75 cl.

Tasting notes: Pale yellow colour with straw nuances. On the nose it stands out for its elegant fineness, that combines notes of tropical fruits, typical of the Chardonnay variety, with the toasted aromas coming from its noble aging.

On the palate the entrance is intense and it develops mildly with lactic persistent notes outstanding for its long aftertaste.

Serving suggestions: This Chardonnay can combine either with fish dishes, like salmon or other grilled fishes, either with white meat dishes, like lamb or chicken with light sauces.

Serve between 7°C and 9°C.