PAUL CHENEAU

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

45% Macabeo, 40% Xarel·lo, 10% 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 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. The wine then undergoes 2nd fermentation in the bottle according to the traditional "Méthode Champenoise". We employ a strain of yeast to achieve the velvety and creamy mouth feel. After a lengthy ageing period, the disgorgement of Paul Cheneau takes place, releasing its aromas and bouquet to full satisfaction.

AGEING

Bottle aged 12 to 15 months.

TASTING NOTES

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 fusing into pleasant fruit aromas and subtle ageing 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.

WINEMAKER

Joan Rovira Grau

TECHNICAL DATA

Acidity
7.0 g/L - pH: 3.22

Alcohol
12.0%

Residual Sugar
12g/L

SUGGESTED RETAIL PRICE:
$13.99

Paul Cheneau®

THE UNIQUE SPANISH CAVA
WITH A FRENCH FLAIR

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

EDV
ESPRIT DU VIN
A TAUB FAMILY COMPANY