

JEAN LEON



VINYA GIGI

CHARDONNAY 2023
Qualified Estate Wine

In 1963, Jean Leon realized his dream of an eponymous winery. He became one of the pioneers to introduce French varieties in Penedès region. In honour of his own family, Jean Leon made this wine from the vineyard he had named after his daughter.

DO: Penedès. Certified as a *Quality Estate Wine*.

Varieties: 100% Chardonnay

Winemaker's note: A light pale golden wine, clean and bright. The nose is intense and fresh, with aromas of white fruit (especially lemon pear), citrus and notes of tropical fruits such as pineapple, on a delicate background of toasted notes from French oak. On the palate it has a generous and silky entry, it is unctuous with a balanced acidity that makes the wine complex, fresh and elegant.

WINEMAKING

Harvest: 10 August 2023

Vinification:

Type of fermentation: Alcoholic fermentation at a controlled temperature in stainless steel tanks and 62% completed in French oak barrels and foudres. Once the alcoholic fermentation is completed, the wine is kept on its lees until the final coupage is made.

Length of fermentation: 14 days.

Fermentation temp.: 16 °C

Ageing: At least 50% of the wine is fermented and aged on the lees for 6 months in wooden tanks of 225 litre and 2200 litre capacity.

Bottling date: 22 April 2024

Production: 19.546 bottles of 75cl.

Batch: L24112M

TECHNICAL INFORMATION

Organic: Yes

Regenerative: In transition

Vegan: Yes

ABV: 13,5%

pH: 3,27

Total acidity: 5,43 g/l

Residual sugar: 0,7 g/l (G+F)

Total SO2: 90 ppm

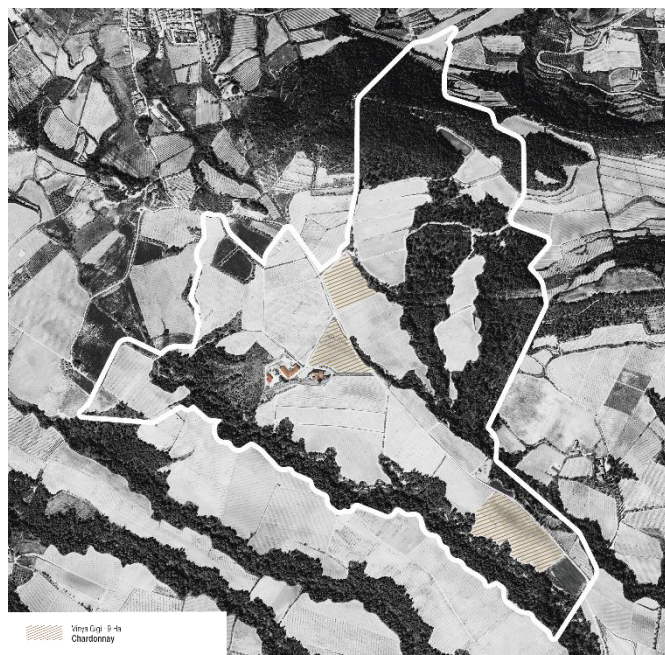
Allergens: Contain sulphites

Storage temp.: 9 - 10 °C

Serving temp.: 10 - 12 °C



JEAN LEON



VINEYARD INFORMATION

Vineyard: Gigi

His charisma and discretion made Jean Leon a confidant to Hollywood stars, who embraced him as one of their own and trusted him with their unusual stories. Years later, when he had his own family, Jean Leon made this wine in their honour from grapes grown in the vineyard he named after his daughter.

Location: Alt Penedès, Catalunya.

Planting year: 1967

Surface area: 9 ha

Elevation: 270 - 300 m

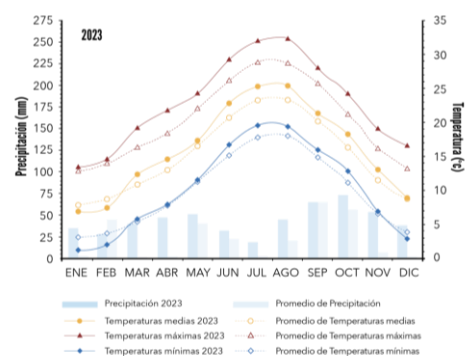
Slope: 5-10%

Row orientation: South

Soil: Very compact calcareous clay. Dark yellowish colour, moderately deep, well drained, and moderately fine textured with lots of stones. Appropriate amounts of organic matter and very high levels of calcium carbonate and limestone. The soil has a high-water holding capacity but drains swiftly.

Agriculture: 100% organic since 2008

CLIMATE CONDITIONS



Total precipitation: 265,7 mm

Average temperature: 16,1 °C

2023 has been a very dry year with above-median temperatures. Under these conditions, the harvest was considerably advanced and there was a drop in yield. The good health condition of the grapes allowed us to produce fruity whites and rosés that were very balanced in the mouth.