

SINCE 1963  
**JEANLEON**  
A MAN A TIME A WINE

# 3055 CHARDONNAY 2023

## ORGANIC WINE

DO:  
Penedès

Grape varieties:  
Chardonnay

Date grapes picked:  
16th August, 2023

Vine age:  
Planted 1991

Story:  
When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number and represents a look at the man behind the legend. The humble beginnings of an idealist who made his dreams come true, to open the most luxurious restaurant in Hollywood, "La Scala", and to produce his own wine.



Type of fermentation:  
Fermentation at a controlled temperature (16° C) for a period of 12 days approximately.

Bottling month:  
6th February, 2024

Technical data:  
Alcohol level: 13%  
Allergy advice: Contains sulfites

### Tasting notes:

Bright light yellow color. On the nose it has great intensity and freshness. The citrus and white fruit notes stand out, accompanied by notes of pineapple. The entry on palate is elegant, with a balanced acidity.

### Serving suggestions:

Pairs perfectly with shellfish, octopus and squid. Goes well with oily fish and grilled sole or hake. Serving temperature: between 7°C and 9°C.



[www.jeanleon.com](http://www.jeanleon.com)

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Awards:

2022 vintage:

- 90 points, JamesSuckling.com 2023 (USA)

2021 vintage:

- 90 points, JamesSuckling.com 2022 (USA)

