

# 3055 CHARDONNAY 2024

## ORGANIC WINE

DO:  
Penedès

Grape varieties:  
Chardonnay

Date grapes picked:  
10th-26th August, 2024

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. Aging on its own lees in stainless steel tanks for 4 months.

Bottling month:  
27th January, 2025

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

### Tasting notes:

Brilliant pale yellow in color. The nose reveals prominent tropical fruit aromas, notably pineapple and citrus, complemented by hints of white fruit that lend remarkable freshness. On the palate, it presents a voluptuous and complex entry, with well-balanced acidity that imparts elegance and a long, harmonious finish.

### 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.

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

Awards:

2022 vintage:

- 90 points, JamesSuckling.com 2023 (USA)

2021 vintage:

- 90 points, JamesSuckling.com 2022 (USA)

