

JEAN LEON



VINYA GIGI CHARDONNAY 2024

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.

Varieties: 100% Chardonnay

WINEMAKING

Harvest: 104-29 August 2024

Vinification:

Type of fermentation: Utilization of 65% of the must. Alcoholic fermentation in stainless steel tanks, with about 50% completed in French oak barrels and foudres. Once alcoholic fermentation is finished, the wine is kept on its lees in the same fermentation vessels (aging on lees) until the final blending is carried out.

Length of fermentation: 14 days.

Fermentation temp.: 16 °C

Ageing: Approximately half of the blend is fermented and aged on its lees for six months in French oak barrels and vats of 225 and 2,200 liters.

Bottling date: 25 April 2025

Production: 23.625 bottles of 75cl.

Batch: L25115M

TECHNICAL INFORMATION

Organic: Yes

Regenerative: In transition

Vegan: Yes

ABV: 13%

pH: 3,26

Total acidity: 5,24 g/l

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

Total SO2: 92 ppm

Allergens: Contain sulphites

Storage temp.: 9 - 10 °C

Serving temp.: 10 - 12 °C



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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

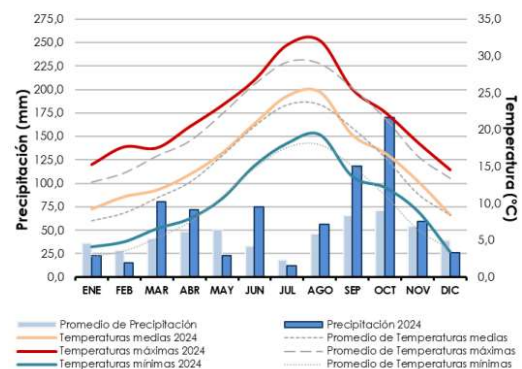
Slope: 5-10%

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: 730,9 mm

Average temperature: 15,9°C

The 2024 harvest was rather early and with lower yields due to the droughts of previous years. The weather was variable, with heavy rains in spring and a mild summer. Temperatures during the vegetative cycle were similar to 2023, but cooler during ripening. Rainfall returned to normal levels and was higher than in previous years. The good sanitary condition of the grapes allowed us to produce fresh white and rosé wines with good acidity.