

The origin

The grapes for the Milesimé Chardonnay come from Can Rius, a fine vineyard producing fruit of exceptional quality. It has fine-textured soil with a high clay and silt content. Facing south, it receives sunshine throughout the day. The vineyard is located in Gelida on the eastern border of the Alt Penedès region at an altitude of between 90 and 100 metres above sea level.

The harvest

2018 gifted us a healthy and abundant harvest that was generous and wonderfully balanced. Rainfall was plentiful throughout the growing cycle with a lush spring, ensuring an excellent harvest, with the fruit entering the winery in a healthy and balanced state that was ideal for producing pleasingly juicy sparkling wines.



Juvé & Camps Milesimé Chardonnay 2018

"A voluptuous and mature wine from a generous, amiable vintage based on the chardonnay grape variety".

Pep Jiménez
Director of viticulture at Juvé & Camps

The wine

Milesimé Chardonnay is the result of the selection of the finest grapes from Can Rius These are full, ripe berries that are expressive and vivacious, with a structure that enables the wine to evolve during ageing in the bottle and acquire greater complexity and nuance during its serene repose of up to 36 months in our cellars.

Technical data

Plot: Can Rius

Variety: Chardonnay

Ageing: 36 months

Dosage: Brut

Bottling date: June 2019

ABV: 12.3%

AT (tartaric): 5.6 g/l

Residual sugar: 8 g/l

Serving temperature: 7°C-8°C

Tasting notes

Its golden tones and full bubbles catch the eye when the wine is poured into the glass. This is a harmonious wine that produces a gentle melody of fleshy, fruity hints of melon and vineyard peach with suggestions of grapefruit citrus. It expresses itself slowly and seductively, with subtle honey and toasted bread notes and light lactic touches that shape a rich aromatic ensemble. The wine offers an explosion of flavours on the palate that fill the mouth while its texture is gentle, silky and creamy, with a generous finish full of exquisite sensuality.

The harmony

White veal with bourbon sauce, a selection of smoked meats, shallots with Alcover hazelnut romesco sauce and a touch of fennel, free-range chicken burritos with chipotle sauce.