



PINOT MEUNIER, CARNEROS 2015



APPELLATION

Carneros

COMPOSITION

100% Pinot Meunier

Chandon crafts its still wines by drawing on experience working with traditional Champagne varietals and by showcasing select parcels from our Carneros ranch, where we were among the pioneering growers and vintners of the region.

VINEYARDS

Our Carneros terroirs are diverse with rolling hills sloping to San Pablo Bay. The proximity of the bay moderates the vineyard microclimates with morning and evening fog along with afternoon breezes. The cool, extended growing season is ideal for Pinot Meunier and provides the long hang time essential for complexity, intense aromatics and flavor, and finesse. Our Pinot Meunier parcels intended for still wines are on alluvial clay and Haire clay loam soils. The vines sit in a very windy section of the vineyard which allows for very low yields that result in concentrated still wines.

VINTAGE CONDITIONS

2015 was considered an excellent year and will be remembered for its low yield, yet exceedingly high quality. With California still in a drought, it started warm with a cool spell in May, the cool temperatures causing what is known as “shatter” at fruit set. A warm June and July followed by a more mellow August allowed the grapes to ripen optimally and develop complexity ending in a fast harvest.

VINIFICATION

Our Pinot Meunier grapes were fermented using native yeasts. 22 percent of the blend underwent carbonic maceration and the remainder was treated to whole cluster fermentation; these lots were treated to daily punch downs and the occasional délestage while the wines were actively fermenting. After the wine finished fermentation it was transferred to large format French oak barrels, 25 percent new, where it underwent native malolactic fermentation. The wine was aged for 10.5 months before being bottled.

TASTING NOTES

The nose is met with aromas of intense raspberry, red licorice, and juniper, supported by a dusting of baking spices including star anise, clove and all spice. Mouthwatering flavors of dried cherry and lightly smattered coco come through on the palate which is textured and round, with supple tannins and a lingering finish.

FOOD PAIRING

One of our most versatile food wines, Pinot Meunier is best enjoyed at a backyard barbecue with a menu of salmon kabobs, bratwurst to be topped with sauerkraut, or a simple octopus with lemon. You can also enjoy with a Neapolitan pizza fresh out of a wood fired oven, hot tamales, or shrimp tandoori.

SERVING AND CELLARING

Pinot Meunier is best when served slightly cooler than room temperature. It is a wine best enjoyed young, but it can certainly age for several years.

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