



1959

UN MONDE

DE

POSSIBILITÉS

**PINOT
NOIR
2019**



LOS CARNEROS

**LUSCIOUS RED FRUITS WITH
CONCENTRATED RICHNESS**

PINOT NOIR, 2019

LOS CARNEROS



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. Our Los Carneros vineyards sit a mere 32 feet above sea level while the proximity to the San Pablo Bay brings daytime fog and cool breezes to the region allowing for prolonged, moderate growing seasons.

This wine captures the brightness of Pinot Noir grown in the cool climate of Los Carneros, with red berry and baking spice notes balanced by delicate oaky notes from aging in French barrels.



Cool region with sunny days



Shallow, clay soils



Cool foggy nights



Prolonged growing season



↑ 32FT Sea level with maritime influences



Seasonal rainfall 33 in

WINEMAKING



Grapes are harvested by hand. Harvest begins in early September when optimal ripeness and flavor development have been achieved.



The grapes for Pinot Noir are crushed and de-stemmed, Cold soaked for 5 days before fermentation for elevated aromatics, color and fine structure.



Fermentation on the skins lasts 10 days, and afterward the wine is pressed and racked to French oak Barrels.



Pinot Noir is aged 18 - 20 months in french oak barrels for structure and added complexity.



Pinot noir is bottled, and aged on the cork for a minimum of 6 months, and then is ready to enjoy!

EXPERIENCE

COMPOSITION AND GRAPES



100% PINOT NOIR

SERVICE

Pinot Noir is delicious on its own, or when paired with salami, legumes and beef bourguignon

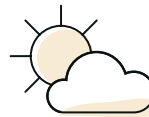
55°F – 60°F



RECOMMENDED CELLAR AGEING

3-4 years maximum.

VINTAGE 2019



An exceptional vintage in Carneros, with a long, warm summer days balanced by cool, foggy nights. Cooler daytime temperatures during harvest yielded Pinot Noir grapes with bright acidity and rich dark fruit flavors.

FOOD PAIRING RECOMMENDATIONS



Vegetables
Lentils
Eggplant parmesan



Mains
Cedar plank salmon
Roast Squab
Truffle Risotto
Lamb Chops

TASTING NOTES

Luscious red fruits with concentrated richness

ON THE EYE

Light red with a translucent rim



ON THE NOSE

Intensity	● ● ● ● ●
Fruit	● ● ● ● ●
Oak	● ● ● ● ●
Spice	● ● ● ● ●
Mineral	● ● ● ● ●

ON THE PALATE

Body	● ● ● ● ●
Acidity	● ● ● ● ●
Texture	● ● ● ● ●
Finish	● ● ● ● ●
Alcohol	14%

KEY FLAVORS



Cherry pie



Santa Rosa plum



Sassafras



Sage



Cocoa



Black pepper