

Skills



# PINOT MEUNIER, 2017

## VINEYARDS / CONDITIONS

100% estate grapes from specific blocks of Chandon's cool-climate Carneros vineyard. 2017 was rainy early on, but with a mild and consistent summer led to good ripeness and fresh acidity. Fortunately, all of Chandon's grapes were picked prior to October's catastrophic wildfires.

## VINIFICATION

Harvested at night, followed by 3 days of cold soaking with daily pumpovers. Whole cluster fermented in stainless steel, then pressed to French oak puncheons for malolactic fermentation and ageing.

## TASTING NOTES

Bright and aromatic, with notes of juniper berry, plum, and black cherry on both the nose and the palate. Juicy, smooth, and very fruit forward, with tremendous food friendliness.

## FOOD PAIRING

From Thanksgiving dinner to a summer barbecue, Pinot Meunier shines on the table. Try it with lamb and feta meatballs, spaghetti Bolognese, or a charcuterie platter.

## "DID YOU KNOW?"

When Chandon planted Pinot Meunier in 1984, we became the first commercial grower of that grape variety in the United States.



## BLEND

100% Pinot Meunier

2017 Vintage

## APPELLATION

Carneros

## HARVEST DATE

August 23, 2017  
Harvested at night

## ALCOHOL

14%

## BARREL AGING TIME

15 months in  
500L French oak  
puncheons, 30% new