



1959

UN MONDE

DE

POSSIBILITÉS

**CABERNET
SAUVIGNON
2019**



YOUNTVILLE

**POWERFUL STRUCTURE WITH INTENSE
DARK FRUITS**

CABERNET SAUVIGNON, 2019

YOUNTVILLE



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. Home to our winery, Yountville experiences a mix of wind and fog throughout the year with plenty of sunny days.

Our Cabernet Sauvignon grows on the valley floor below the Mayacamas range to the west on a bed of gravelly silt loam and rocky alluvial soil. This wine is powerful and nuanced yet delicate and elegant.



Sunny warm days



Gravelly silt loams, and alluvial soils



Cool valley floor



Prolonged growing season



↑ 100M 165 ft above sea level



Seasonal rainfall - 33"

WINEMAKING



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



Cabernet Sauvignon grapes are sorted and de-stemmed before they undergo fermentation in stainless steel tanks.



Fermentation on the skins lasts 15 days, and afterward the wine macerates with the skins for 2 weeks enriching its color and flavors.



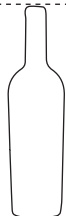
The wine is pressed into French oak barrels for malolactic fermentation and ageing for 24 months imparting a more subtle spiciness into the finished wine.



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

EXPERIENCE

COMPOSITION AND GRAPES



100% CABERNET SAUVIGNON

SERVICE

Cabernet Sauvignon is delicious on its own, or when paired with charcuterie and grilled steak

50°F – 67°F



RECOMMENDED CELLAR AGEING

Up to 10 years

VINTAGE 2019



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

FOOD PAIRING RECOMMENDATIONS



Seafood
Swordfish



Meat
Grilled New York strip
Roasted duck
Moroccan lamb tagine



Vegetables
Grilled Portobello
Veggie burger

TASTING NOTES

Powerful structure with intense dark fruits

ON THE EYE

Deep red with a violet rim



ON THE NOSE

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

ON THE PALATE

Body	● ● ● ● ●
Acidity	● ● ● ● ●
Texture	● ● ● ● ●
Finish	● ● ● ● ●
Alcohol	15.5%

KEY FLAVORS



Cassis



Blackberry jam



Burgundy plum



Clove



Licorice