



1959

UN MONDE

DE
POSSIBILITÉS

**PINOT
MEUNIER
2020**



LOS CARNEROS

**VIBRANT RED CHERRY WITH VELVETY
TEXTURE**

PINOT MEUNIER, 2020

LOS CARNEROS



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. Our vineyards in Los Carneros 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.

Thinner skinned than the pinot noir varietal, Chandon Pinot Meunier showcases velvety dark fruit flavors complemented by smooth tannins and refreshing brightness.



Sunny, warm days



Shallow, clay soils



Cool foggy nights



Prolonged growing season

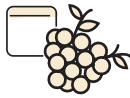


↑ 32FT Sea level with maritime influences



Seasonal rainfall 8 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 Meunier 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 a mix of 500 & 600L French oak puncheons



The wine is aged 18 - 20 mos in large french oak designed to impart a more subtle spiciness while retaining fruit intensity



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

EXPERIENCE

COMPOSITION AND GRAPES



100% MEUNIER

SERVICE

Pinot Meunier is delicious on its own, or when paired with red meat, pizza, or mushrooms.

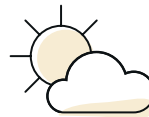
50°F – 57°F



RECOMMENDED CELLAR AGING

3-4 years maximum

VINTAGE 2020



A warm dry winter followed by a mild spring brought an early start to the season with harvest in September reflecting a fine vintage.

FOOD PAIRING RECOMMENDATIONS



Appetizers
Grilled vegetable & haloumi skewers
Charcuterie platter



Mains
Salmon gravlox
Lamb and feta meatballs
Spaghetti Bolognese
Thanksgiving dinner

TASTING NOTES

Vibrant red cherry with velvety texture

ON THE EYE

Light red with hints of brick



ON THE NOSE

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

ON THE PALATE

Body ●●●●●
Acidity ●●●●●
Texture ●●●●●
Finish ●●●●●
Alcohol 13.5%

KEY FLAVORS



Crushed berry



Red cherry



Cola



Vanilla



Nutmeg



Star Anise