



1959

UN MONDE
DE
POSSIBILITÉS

MEUNIER



LOS CARNEROS

**CONCENTRATED RICHNESS WITH
ZESTY BRIGHTNESS**

PINOT MEUNIER, 2019

LOS CARNEROS



CHANDON was the first commercial grower of Pinot Meunier in the United States, having imported the variety directly from France. Thinner skinned than Pinot Noir, its velvety dark fruit flavors are complemented by smooth tannins and refreshing brightness.

Showcasing estate-grown expressions of traditional sparkling wine grape varieties in their non-sparkling forms, CHANDON still wines highlight some of Northern California's most exceptional terroirs. They are classically styled and balanced, with careful oak ageing to impart elegant complexity.



Sunny, warm days



Shallow, clay soils



Cool foggy nights



Prolonged growing season



↑ 100M Topographical Diversity



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early September when optimal ripeness and flavor development have been achieved.



75% of the grapes for Pinot Meunier are crushed and de-stemmed, while the remaining 25% are whole cluster fermented for elevated aromatics and fine structure.



Fermentation on the skins lasts ___ days, and afterward the wine is pressed and racked to a mix of ___ L French oak barriques and ___ L French oak foudres.



Pinot Meunier is aged ___ mos in this mixture of oak, with the larger foudres imparting a more subtle spiciness into the finished wine.



After racking and settling, Pinot Meunier is bottled, and aged on the cork for a minimum of ___ 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.

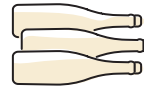
50°F – 57°F



FOOD PAIRING RECOMMENDATIONS

Recommended Cellar Ageing: 1-2 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 Meunier grapes with bright acidity and rich dark fruit flavors.

FOOD PAIRING RECOMMENDATIONS



Seafood
Oysters
Scallops
Cod



Vegetables
Risotto
Cauliflower
White Beans



Cheese
Triple Cream cheese

TASTING NOTES

Concentrated richness with zesty brightness

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

Fruity	● ● ● ● ●
Floral	● ● ● ● ●
Toasty	● ● ● ● ●
Mineral	● ● ● ● ●
Brioche	● ● ● ● ●

ON THE PALATE

Creaminess	● ● ● ● ●
Acidity	● ● ● ● ●
Finish	● ● ● ● ●
Sweetness	● ● ● ● ●
Alcohol	13.5%

KEY FLAVORS



Green Apple



Citrus



Pear



Biscuit



Almond



White Flowers