



1959

UN MONDE

DE

POSSIBILITÉS

**CABERNET
SAUVIGNON
2019**



MT. VEEDER

**ELEGANTLY POWERFUL ^{WITH} DELICATE
BRIGHTNESS**

CABERNET SAUVIGNON, 2019

MT. VEEDER



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. A top Mount Veeder cool temperatures lengthen the growing season and with ancient seabed soils, wines reflect the spirit of the earth.

Cabernet Sauvignon on Mount Veeder receive softer morning and mid-day sun, growing grapes that capture the vineyards minerality and brightness. This wine is powerful and nuanced yet delicate and elegant, in a limited production, 135 cases.



Sunny warm days



Ancient seabed shale, sand stone, volcanic dust



Steep hill side



Prolonged growing season



↑ 100M 1250 feet elevation



Seasonal rainfall 33 in

WINEMAKING



Grapes are harvested by hand to keep the fruit cool and preserve freshness. Harvest begins in October 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 2-3 weeks enriching its color and flavors



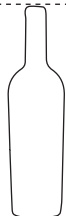
The wine is pressed into French oak barrels for malolactic fermentation and ageing for 24 months imparting a more subtle spiciness into the finished wine.



Cabernet Sauvignon is bottled, and aged on the cork for a minimum of 9 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

57°F – 60°F



RECOMMENDED CELLAR AGEING

Up to 10 years

VINTAGE 2019



An exceptional vintage in Mt. Veeder, 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
Grilled Branzino



Meat
Grilled Waygu
Lamb Chops w/ chimichuri
Roasted Pork



Cheese
Blue cheese



Dessert
Chocolate tart

TASTING NOTES

Elegantly powerful with delicate brightness

ON THE EYE

Elegantly powerful with delicate brightness



ON THE NOSE

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

ON THE PALATE

Body ●●●●●
Acidity ●●●●●
Texture ●●●●●
Finish ●●●●●
Alcohol 15%

KEY FLAVORS



Blackberry



Eucalyptus



Cocoa



Coffee



Vanilla



Juniper Berry