



1959

UN MONDE

DE

POSSIBILITÉS

**PINOT  
MEUNIER  
2019**



**LOS CARNEROS**

**VIBRANT RED CHERRY WITH VELVETY  
TEXTURE**

# PINOT MEUNIER, 2019

## LOS CARNEROS



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

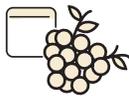


↑ 32FT Topographical Diversity



Seasonal rainfall 33 in

### WINEMAKING – MÉTHODE TRADITIONELLE



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.



Pinot Meunier 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 AGEING

3-4 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



**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