

Skills



# PINOT NOIR, 2017

## VINEYARDS / CONDITIONS

100% estate grapes from specific blocks of Chandon's cool-climate Carneros vineyard. 2017 was rainy early on, but with a mild and consistent summer led to good ripeness and fresh acidity. Fortunately, all of Chandon's grapes were picked prior to October's catastrophic wildfires.

## VINIFICATION

Harvested at night, followed by 3 days of cold soaking with daily pumpovers. Whole cluster fermented in stainless steel, then pressed to 1/3 new French oak barrels for malolactic fermentation and ageing.

## TASTING NOTES

Elegant and silky, with a nose of dark red fruit, spice, and a hint of chocolate. Medium-bodied with smooth dark fruit notes and a hint of toasted oak on a deep, lingering finish.

## FOOD PAIRING

Pinot Noir's versatility is nearly unmatched: try with barbecued salmon, slow cooked short ribs, a Portobello mushroom burger, or eggplant parmesan.

## "DID YOU KNOW?"

Chandon is the largest landholder in the Los Carneros region – owning nearly 800 acres in the appellation, which straddles the Napa and Sonoma county lines.



## BLEND

100% Pinot Noir

2017 Vintage

## APPELLATION

Carneros

## HARVEST DATE

September 6, 2017

Harvested at night

## ALCOHOL

14%

## BARREL AGING TIME

15 months

1/3 new French oak