



CABERNET SAUVIGNON, NAPA VALLEY 2012



APPELLATION

Napa Valley

COMPOSITION

100% Cabernet Sauvignon

SUGGESTED RETAIL

\$45 ~~\$36 Club~~

Domaine Chandon produces limited quantities of varietal wines from estate-grown vineyards. These wines are crafted by drawing on its experience with the traditional champagne varietals—Pinot Noir, Pinot Meunier and Chardonnay—as well as the grape variety Napa Valley is best known for, Cabernet Sauvignon.

VINTAGE CONDITIONS

The 2012 growing season was ideal in every way. Gentle winter rains left just enough ground water for the vines to establish a moderate canopy that allowed just the right amount of sunlight to reach each cluster. Moderate daytime temperatures and cool nights from spring to late summer resulted in slow maturation, allowing the fruit to develop superb complexity while retaining bright acidity. When each cluster was at optimum ripeness, harvest began and concluded within a relatively short period.

VINYARDS

This Cabernet Sauvignon showcases fruit grown in our estate vineyards in Yountville, where our winery is located. It captures the terroir of this site, which is situated in the bench of Napa and climbs toward the mountains of the western slopes of the valley. This ideal location features well-draining, rocky soils that create prime-growing conditions for Cabernet Sauvignon with dark fruit flavors, lush tannins, and wonderful structure.

VINIFICATION

Our Cabernet Sauvignon is sorted by a state-of-the-art optical sorter and put into closed-top tanks. It undergoes a three-day cold soak prior to the start of fermentation. When fermentation is complete, the wine is transferred to French oak barrels, where it is aged for 20 months.

TASTING NOTES

Rose petal, milk chocolate and dark berry aromas hint at what to expect on the palate. Blackberry, cherry, cola, cocoa and baking spices create a symphony of flavors that are perfectly balanced with silky tannins, the hallmark of tremendous aging potential.

FOOD PAIRING

While this wine calls out for robust meaty dishes like braised beef short ribs or coffee-rubbed tri tip, it is equally fantastic with bean ragout or pasta with roasted vegetables and pecorino cheese.

SERVING AND CELLARING

We like to serve Cabernet Sauvignon just slightly below room temperature. This wine is structured for aging and promises ever more complexity with cellaring for 10-15 years.

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