



PINOT NOIR, DIJON CLONES, 2013



APPELLATION

Carneros

COMPOSITION

100% Pinot Noir

SUGGESTED RETAIL

\$50 ~~\$40~~ Club

Chandon crafts its still wines by drawing on experience with traditional Champagne varieties and by showcasing select parcels from our Carneros ranch, where we were among the pioneering growers and vintners of the region.

VINEYARDS

Our Carneros vineyard terroir is diverse with rolling hills sloping to San Pablo Bay. The proximity of the bay moderates the vineyard microclimates with morning and evening fog along with afternoon breezes. Two Pinot Noir clones comprise this wine, clone 667 and clone 777. Clone 667 is grown in a section of our Carneros vineyard noted for its haire clay loam. Clone 777 is grown in block 118, one of the best in our Carneros vineyard. This block is marked by its vigor-reducing, cool alluvial soils, which result in small berries framed in minerality. Clone 115 comes from the top of block 110A, a block packed with softball sized white stones. Clone 115 gives us supple tannins that add a framework to support the rich 667 and 777 lots.

VINTAGE CONDITIONS

2013 was a perfect vintage with long warm days and a dry growing season. We were able to sit back and wait as the grapes ripened on the vine and developed complex flavors. The wines have developed the opulence and balanced acidity during the aging process that will allow them to age gracefully.

VINIFICATION

A blend of three Dijon clones, 667, 777 and 115, each lot was fermented separately as it came into the winery. Using native yeasts, the fermentations were long and cool which combined extended maceration resulted in a wine with intense color and fruit flavors, great complexity and a remarkably rich mid-palate. The finished wine spent 16 months in French oak barrels, 40% of which were new. Only 560 cases were produced.

TASTING NOTES

Delicate aromas of Bing cherries, plum and mocha are lead the nose with notes of toasted oak supporting. This wine has tight structure with raspberry and spiced plum flavors complimenting rich, supple tannins and long finish.

FOOD PAIRING

While this wine will be very versatile in food pairings, we recommend pairing it with grilled Sockeye salmon tacos, barbequed lamb chops with chimichurri sauce or a warm shawarma and falafel with a rich baba ganoush.

SERVING AND CELLARING

Pinot Noir is best when served slightly cooler than room temperature. The structure of this wine will lend itself to cellaring for 5 to 8 years.

ChandonUSA



DOMAINE CHANDON | 1 CALIFORNIA DRIVE | YOUNTVILLE, CA 94599 | 888-242-6366 | CHANDON.COM