



DOMAINE CARNEROS.

2020 Le Ciel Serein Pinot Noir



BLEND

100% Estate Grown Pinot Noir
89% Dijon 667, 10% Pommard, 1% Dijon 777

ABOUT OUR LE CIEL SEREIN

We call it “Le Ciel Serein” and it just might be the most picturesque ranch in Carneros. This site was selected for its rolling hills, diverse exposure, and exceptional soils. Developed between 2002 and 2004, it has been carefully planted to a wide variety of Pinot Noir clones. Year after year it has proven itself by consistently delivering lush, aromatic, and exciting pinot noir.

HARVEST NOTES

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster. Summer drought kept berries small while optimal temperatures throughout July and August ripened them beautifully.

WINEMAKER’S TASTING NOTES

The pure fruit expression of this “Dijon 667” clone is one of its undeniable hallmarks, showcasing a mixture of red and black berries, and a burst of spicy boysenberry. Two other selections “Pommard UCD-5” and “Dijon 777” complete the blend, and the resulting wine presents a complex array of fruit and spice accented with silky soft tannins.

There is a vibrant juiciness that is characteristic of the energy of the vintage. With time in the glass, the nose opens up to bergamot, thyme, cola, and pomegranate. The palate offers cherries, black raspberry, cedar, and saddle leather riding long through the finish. The final blend enjoyed 14 months of barrel age (40% new) from our favorite French coopers of *Cadus*, *Francois-Freres*, and *Sirugue*.

SUGGESTED PAIRINGS

Our winemaker recommends enjoying this well balanced wine with roasted beets & goat cheese, or the pinot pairing classic - a rack of lamb dressed with orange glaze.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 24.0 - 25.1°
Final pH: 3.65
Final Acid: 0.64g/100mls
Alcohol: 14.5%

PRICE

\$62