DOMAINE CARNEROS

2022 Dijon 777 Magnum



Blend

100% Estate Grown Carneros Pinot Noir
15 Months Barrel Aged in French oak, *43% new*
Clone: 100% Dijon 777 Clone
Vineyard: 100% Le Ciel Serein

About our Dijon 777 Pinot Noir

Domaine Carneros grows over 20 clones of Pinot Noir, each one hand selected for their unique contributions to our sparkling and still wines. In years when one clone shines bright, we choose to release it separately. These Dijon 777 grapes are of the highest pedigree from our Le Ciel Serein Vineyard and were handled with gentle destemming, in a traditional Burgundian-style open top fermentation that allows the delicate nature of the fruit its full and unadorned expression. The free run wine was transferred to French oak and aged for 15 months on the primary lees. The winemaker selected only seven barrels to present the unique terroir of this Pinot Noir that transmits the soul of Carneros.

Harvest Notes

We began the 2023 growing season with replenished reservoirs and saturated soils due to a tremendous 40" of rainfall after years of drought. The combination of record rainfall and a cool summer climate allowed for extended hang time and yielded a significant crop. Harvest of the Pinot Noir grapes destined for our still wines began on September 19th and continued at a slow and steady pace through mid-October, allowing for extended flavor development in the berries. The 2023 vintage with its stellar growing conditions and abundant yields resulted in beautifully crafted wines to celebrate for years to come.

Winemaker's Tasting Notes

Aromatically, the 2023 Dijon 777 opens with earthy notes mingling with ripe dark berries and cherry cola. The palate is bursting with dried rose petals, savory black tea spice, and pomegranate with a hint of oak. The fruit is harmonious and the acidity is bright and fresh. This wine with its silky texture and fully softened tannins, presents an abundance of flavor that will be preserved and stay brighter longer in magnum format.

Suggested Pairings

This versatile Pinot Noir pairs with a range of foods and the large format bottle is ready to be shared around the table for your next gathering. Our winemakers suggest enjoying with rich and savory dishes such as braised lamb riblets, pork chops with a sour cherry reduction, or garlic rosemary oven roasted chicken.

Technical Data

Appellation: Carneros
Brix at Harvest: 25.1°
Final pH: 3.62
Final Acid: 0.59g/100ml
Alcohol: 14.5%

Price

$135