



DOMAINE CARNEROS.

Grapes

100% Pinot Noir

Region/Appellation

Carneros

Alcohol by volume

14.20%

Residual Sugar

0.59 g/l

pH

3.62

Total Acidity

0.59 g/l

Drinking Window

2024 - 2029

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

22/12/2024

Avant Garde Pinot Noir 2021

6x75cl

Winemaker Notes

Extremely aromatic, the wine features a delicate note of rose petal followed by sweet cherries, red raspberry, warm oak, and baking spice theme continues on the palate with baked cherry pie, dark boysenberry, and a touch of cinnamon.

Vineyard

This blend exhibits the most fragrant characteristics present in select lots from these vineyards.

Winemaking

The wine is fermented in small open-topped tanks and then aged for eight months in Burgundian French oak barrels from cooperages that are specially selected to complement the aroma and flavour profile of this wine.

Food match

Grilled and Roasted Red Meats

Pairs nicely with grilled salmon, chicken, veal or pork and will also enhance the vibrant flavours of California and Mediterranean cuisine.

