

PINOT MEUNIER

ORIGIN

Pinot Meunier (also known as Meunier or Schwarzriesling), was first mentioned in the 16th century and today is most noted for being one of the three main varieties used in the production of Champagne. This grape is gaining recognition for the body and richness it contributes to Champagne.

VITICULTURAL CHARACTERISTICS

Pinot Meunier gets its name from flour-like dusty white down on the underside of the leaves. Pinot Meunier plants tend to be a bit smaller, and tends to ripen more reliably, than Pinot noir.

COMMON WINE STYLES

Compared to Pinot noir, Pinot Meunier produces lighter colored wines with slightly higher acid levels but can maintain similar sugar and alcohol levels. The grape is primarily used in champagne when grown in the region. Outside of champagne, Pinot Meunier is used to make light body red wines and rosés. These wines are often fall characterized by their pale pink color and distinctive smokey notes.

PLANTERS RIDGE PRODUCTS

Pinot Meunier is a newer varietal to our portfolio at Planters Ridge. We have used it as a blending component in one of our lighter-bodied red wines.