



VINTAGE CARNEROS BRUT, 2009



APPELLATION

Carneros

COMPOSITION

Pinot Noir, Chardonnay,
Pinot Meunier

AGING

At least 3 years sur lie

SUGGESTED RETAIL

\$45 \$36 Club

With our Vintage Appellation Series, we choose to create distinctive wines to showcase the unique qualities of a particular growing season from each appellation, where our estate vineyards are located: Yountville, Mt. Veeder and Carneros.

VINEYARDS

In 1973 when Domaine Chandon was established, Carneros was a yet-to-be-discovered region. Chardonnay was one of the first grapes we planted and we continue to maintain it today. The cooling fog from the San Pablo Bay covers our vineyards in the early mornings and evenings allowing Chardonnay to thrive on our estate.

VINTAGE CONDITIONS

The 2009 vintage was marked by cooler than normal conditions with very few instances of frost. Rainfall, while low, was early and well timed for vine development. The cool summer was perfect for grapes intended for sparkling wine production.

VINIFICATION

After the grapes are gently pressed, the juice is separated into three lots and remains that way through primary fermentation. It is then bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, the wine is clarified by riddling, a process which moves the yeast sediment to the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle is topped off with a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least six additional months before release.

TASTING NOTES

Our 2009 Vintage Carneros Brut exhibits aromas of bright grapefruit and nectarine, toasted hazelnut, quince, ginger and steely minerals. It offers a firm structure to support its caramel apple, baked pear, and kumquat flavors that are balanced by bright acidity and signature Carneros minerality. Its crispness leaves the palate refreshed.

FOOD PAIRING

This wine has a delicate brightness that is wonderful paired with fresh oysters, fried calamari, and vegetable tempura.

SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill a wine bucket with ice and water and then immerse the bottle for 20 to 30 minutes. Cellar in a cool place for up to 5 years.

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