



# VINTAGE YOUNTVILLE BRUT, 2012



## APPELLATION

Yountville

## COMPOSITION

Pinot Noir, Chardonnay

## AGING

At least 3 years sur lie

With our Vintage Appellation Series, we choose to create distinctive wines to showcase the unique qualities of a particular growing season from each of our vineyard appellations: Yountville, Mt. Veeder and Carneros.

## VINEYARDS

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

## VINTAGE CONDITIONS

2012 was a very mild growing season with very low yields. Gentle winter rains left just enough ground water for the vines to establish a moderate canopy that allowed just the right amount of sunlight to reach each cluster. Moderate daytime temperatures and cool nights from spring to late summer resulted in slow maturation, allowing the fruit to develop superb complexity while retaining bright acidity.

## 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

Fruits including dry apricot, pineapple and orange mingle with notes of ginger and caramel on the nose. The palate of the 2012 Vintage is creamy and complex, marked by bright acidity, good concentration, and beautiful structure, finishing long.

## FOOD PAIRING

Concentrated flavors mean this wine is spectacular sipped on its own, but we also suggest opening with pan roasted halibut, a rich mushroom risotto, or a charcuterie board with spec and prosciutto.

## 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 four years.

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