

étoile

## ROSÉ

étoile

### VINEYARDS

étoile is the ultimate expression of Chandon's more than 1000 acres of estate vineyards in three prestigious, cool-climate appellations: Carneros, Mt. Veeder, and Yountville.

### VINIFICATION

Primary fermentation in 100% stainless steel, with secondary fermentation via *Methode Traditionelle*. Skin macerated Pinot Noir red wine is added to the blend to give it its signature flavors and beautiful shade of pink.

### TASTING NOTES

Seductive and subtle with fresh plum, black currant, dried apricot, and cocoa powder aromas and flavors. Rich, creamy texture compliments bright acidity and elegant mouthfeel, setting up a lingering, complex finish.

### FOOD PAIRING

Rich and intensely flavored dishes: foie gras, charcuterie, duck confit, smoked trout, beef tartare, veal, or heirloom tomato panzanella.

### DID YOU KNOW?

The time between étoile grapes being harvested and the finished wine being ready to drink is approximately 2,200 days.



### BLEND

Balance of Chardonnay & Pinot Noir with a touch of Meunier.  
5.5% Pinot Noir red wine

### APPELLATION

Los Carneros

### ALCOHOL

12%

### DOSAGE

7.5 g/L

### SUR LATTE AGING

60 months minimum

### RESERVE WINE

10 - 15%

### ACCOLADES

**93 Points**

Wine Enthusiast

**92 Points**

Wine Spectator