

étoile

## BRUT

étoile

### VINEYARDS

Grapes for étoile are sourced from Chandon's cool climate estate vineyard in Carneros, where the best blocks from each vintage are reserved for the ultimate expression of Chandon. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

### VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 23% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*.

### TASTING NOTES

Sophisticated and elegant, with complex notes of ginger, baked apple, brown spices, and honey. Elegant structure and tiny bubbles balance a velvety, opulent mouthfeel and lingering finish. Perfect for cellaring or celebrating.

### FOOD PAIRING

The finer things in life: raw oysters, caviar, seared scallops with beurre blanc sauce, Dungeness crab cakes, or poached salmon.

### DID YOU KNOW?

étoile (pronounced ay-twahl) is the French word for "star," a nod to Chandon's French heritage.



### BLEND

52% Chardonnay  
45% Pinot Noir  
3% Pinot Meunier

### APPELLATION

Los Carneros

### ALCOHOL

12%

### DOSAGE

7.5 g/L

### SUR LATTE AGING

60 months minimum

### RESERVE WINE

Multitude of Vintages  
with the oldest one  
being from 2007

### ACCOLADES

**93 Points**  
Sommelier Challenge  
**90 Points**  
Wine Spectator