

étoile

BRUT

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*.

TASTING NOTES

Sophisticated and elegant, with complex notes of ginger, baked apple, brown spices, and honey. Seamless 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

Balance of Chardonnay & Pinot Noir with a touch of Meunier

APPELLATION

Los Carneros

ALCOHOL

12%

DOSAGE

7.5 g/L

SUR LATTE AGING

60 months minimum

RESERVE WINE

5 - 10%

ACCOLADES

93 Points

Sommelier Challenge

90 Points

Wine Spectator