

étoile

# ROSÉ

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## 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 28% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*. 6% of the Pinot Noir is red wine added to the blend at tirage, giving this rosé 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?

Part of étoile Rosé's incredible complexity comes from the high number of components in the blend: 85 individual lots are used in this particular cuvée.



## BLEND

53% Chardonnay  
42% Pinot Noir  
5% Meunier

## 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