

étoile

TÊTE DE CUVÉE

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 100% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*.

TASTING NOTES

A rich nose of cocoa, apple crumble, black tea, dried herbs and flint leads to a balanced palate with notes of nutmeg, Meyer lemon peel, dulce de leche, and candied Buddha's hand. This vintage's vibrant acidity balances intense richness on a dry, lingering finish.

FOOD PAIRING

2011's bright acidity will balance the richness of poached lobster tail, roasted halibut, black truffle gougeres, or the classic caviar on brioche toast points.

DID YOU KNOW?

étoile Tête de Cuvée is the first blend made by Chandon's winemaking team each vintage. This gives them the freedom to select from all of the year's base wines in order to craft our ultimate sparkling wine.



BLEND

70% Chardonnay
30% Pinot Noir

2011 Vintage

VINTAGE CONDITIONS

A cool, wet spring kicked off a cool, prolonged growing season. A relatively late harvest resulted in grapes with bright acidity and deep complexity – ideally suited for this ultimate expression of Chandon.

APPELLATION

Sonoma/Napa

ALCOHOL

12%

SUR LATTE AGING

8 years

DOSAGE

6.5 g/L