



1959

UN MONDE

DE

POSSIBILITÉS

**MT. VEEDER
VINTAGE
BRUT 2017**



**MT. VEEDER
NAPA VALLEY**

**CONCENTRATED RICHNESS WITH
ZESTY BRIGHTNESS**

CHANDON VINTAGE BRUT

MT. VEEDER, NAPA VALLEY, 2017



Mt. Veeder Brut 2017 expresses the signature ripeness and balance of mountain-grown Chardonnay from CHANDON's high-elevation estate vineyard. Mt. Veeder's shallow soils and steep slopes ensure concentration and richness as well as notes of savory minerality, toasty complexity, and zesty freshness.

Crafted only in the best years, the CHANDON vintage collection showcases the unique characteristics of each of CHANDON's three estate vineyards.



Sunny, warm days



Old vines



Above the fog line



Steep hillsides

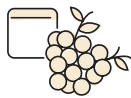


1250 ft above sea level



Seasonal rainfall 50 inches

WINEMAKING – MÉTHODE TRADITIONELLE



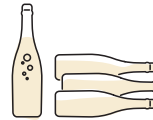
At this elevation, grapes ripen later than other vineyards. The steep slopes are harvested by hand at night to retain acidity and capture Chandon's signature vibrancy.



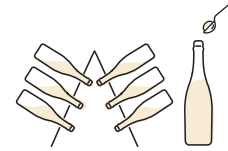
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from Mt. Veeder's Chardonnay blocks.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 4 years on the yeast lees.



Bottles are then riddled and disgorged. A small amount of dosage liqueur is added, and a cork seals the bottle. After a minimum of 6 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



100% CHARDONNAY

SERVICE

Mt. Veeder is perfect on its own or paired with shellfish or creamy dishes.

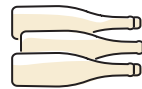
49°F – 54°F



AGEING

Minimum 4 years

VINTAGE 2017



A warmer than usual growing season and drought brought on a harvest with excellent fruit quality and above average yields with bright acidity and robust fruit flavors.

FOOD PAIRING RECOMMENDATIONS



Seafood
Oysters
Scallops
Cod



Vegetables
Cauliflower



Cheeses
Risotto
Triple cream cheese

TASTING NOTES

Concentrated richness with zesty brightness

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Spice ●●●●●
Brioche ●●●●●
Mineral ●●●●●

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 6g/L
Alcohol 12.5%

KEY FLAVORS



Honey



Graham cracker



Hazelnut



Meyer lemon



Cocoa



Dried herbs