

Vintage

MT. VEEDER BRUT 2014



VINEYARDS

100% estate grapes from Chandon's rugged, high-elevation Mt. Veeder property. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

VINTAGE CONDITIONS

Warmer than usual weather and a drought year led to an early harvest, though quality was excellent and yields were above average. The result is ripe, generous wines with round smoothness and good texture.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, with no malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Generous nose of pear, lemon zest, and fresh biscuits. The palate is creamy and bright, full of complex notes of lemon peel, baked apple, and subtle minerality. A rare, unmistakable expression of our mountain-grown Chardonnay.

FOOD PAIRING

Classic Champagne pairings work well: oysters with citrus mignonette, caviar, tuna tartare, or roasted white fish.

DID YOU KNOW?

Chandon's Mt. Veeder vineyard was our first estate vineyard – purchased in 1973. We remain the only producer of a sparkling wine entirely comprised of grapes from the Mt. Veeder AVA.



BLEND

100% Chardonnay

2014 Vintage

APPELLATION

Mt. Veeder

ALCOHOL

12%

SUR LATTE AGING

46 months minimum

DOSAGE

7.5 g/L

