

Vintage

# MT. VEEDER BRUT 2015



## 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

An unseasonably cool spring resulted in lower yields, but a warm summer allowed us to pick grapes at their ideal balance of ripeness and acidity.

## 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

Rich and generous nose of meringue, pastry crust, and citrus. Palate is bright and creamy with notes of quince paste, brioche, and nougat, with a lingering, refreshing finish.

## FOOD PAIRING

Don't be afraid to get rich! Try gougères, lobster risotto, seared scallops in beurre blanc sauce, or a white bean soup with spring vegetables.

## DID YOU KNOW?

Chandon's Mt. Veeder vineyard is irrigated using 100% rainwater – collected in ponds during Napa's rainy winter season.



## BLEND

100% Chardonnay

2015 Vintage

## APPELLATION

Mt. Veeder

## ALCOHOL

12%

## SUR LATTE AGING

47 months

## DOSAGE

7.5 g/L