



1959

UN MONDE

DE

POSSIBILITÉS

**50TH
ANNIVERSARY
NAPA VALLEY
TRIBUTE**



NAPA VALLEY

**GENEROUS AND BRIGHT WITH CANDIED
FRUIT SWEETNESS**

CHANDON 50TH ANNIVERSARY

NAPA VALLEY TRIBUTE, NAPA VALLEY



Chandon's journey in crafting exceptional sparkling wines around the globe began in 1959. A few years later our founder visited Napa Valley and knew we would one day plant roots here. In 1973 John Wright, with the help of a generous and passionate community of like minded winemakers and growers, he made that vision come true [as Chandon's second home on the map.]

50 years later in celebration of this great community, we pay tribute to the Napa Valley and all the magnificent people in it who have shared their fondness and expertise on this marvelous world of wine.



Sunny, warm days



Shallow clay soils



Cool, foggy nights



Prolonged growing season

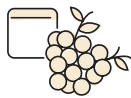


↑ 100M Topographical variety



Seasonal rainfall 50 inches

WINEMAKING – MÉTHODE TRADITIONELLE



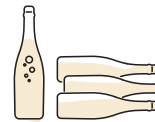
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



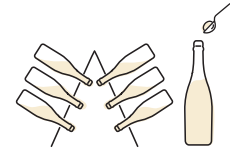
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending of multiple vintages of base wines for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 5 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



67% PINOT NOIR
33% CHARDONNAY

SERVICE

Our 50th Napa Valley Tribute is great on it's own or when giving thanks.

49°F – 54°F



AGEING

5 years

MANY THANKS



With this cuvee we want to pay tribute to Napa. We've counted 50 vintages now and we couldn't have done it without the community, our friends, neighbors and of course our employees. Thank you for your support, energy, and help in crafting exceptional wines and experiences.

FOOD PAIRING RECOMMENDATIONS



Meat
Turkey with herb stuffing and gravy
Duck l'orange



Seafood
Mussels and fries



Vegetables
Butternut squash and toasted almond lasagna
Ratatouille

TASTING NOTES

Generous and bright with candied fruit sweetness

ON THE EYE

Tonal straw color with faint green hues and fine bead and mouse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 7g/L
Alcohol 12%

KEY FLAVORS



Candied orange



Croissant



Dried herbs



Fruit paste



Mineral



Cocoa