



1959

UN MONDE  
DE  
POSSIBILITÉS

**CHARDONNAY  
2019**



**LOS CARNEROS**

**CONCENTRATED RICHNESS WITH  
ZESTY BRIGHTNESS**

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# CHARDONNAY, 2019

## LOS CARNEROS



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. Our Los Carneros vineyards sit a mere 32 feet above sea level while the proximity to the San Pablo Bay brings daytime fog and cool breezes to the region allowing for prolonged, moderate growing seasons.

Chandon Chardonnay reveals the brightness of our Los Carneros estate's cool climate with shallow clay soils in citrus and mineral notes, balanced by delicate oaky notes from aging in French oak barrels.



Cool region with sunny days



Shallow clay soils



Cool foggy nights



Prolonged growing season

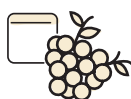


Sea level with maritime influences

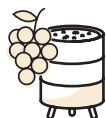


Seasonal rainfall 33 in

### WINEMAKING



Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in late August, early September when optimal ripeness and flavor development have been achieved.



Chardonnay grapes are pressed releasing the juice from the skins. The juice ferments in French oak barrels



Chardonnay goes through 100% malolactic fermentation in the French oak barrels, softening the wine's acidity creating a full, creamy mouth feel



Chardonnay is aged 18-20 months imparting vanilla and toast character into the finished wine.



Chardonnay is bottled, and aged on the cork for a minimum of 6 months, and then is ready to enjoy!

### EXPERIENCE

#### COMPOSITION AND GRAPES



100% CHARDONNAY

#### SERVICE

Chardonnay is delicious on its own, or when paired with white fish, creamy cheeses, and risotto

50°F – 55°F



#### RECOMMENDED CELLAR AGEING

3-4 years

#### VINTAGE 2019



An exceptional vintage in Carneros, with a long, warm summer days balanced by cool, foggy nights. Cooler daytime temperatures during harvest yielded Chardonnay grapes with vibrant acidity and bright fruit flavors.

#### FOOD PAIRING RECOMMENDATIONS



**Seafood**  
Oysters  
Scallops  
Roast Cod



**Vegetables**  
Risotto  
Cheesy Cauliflower steaks  
Navy bean and escarole stew



**Cheese**  
Triple Cream cheese  
Cheese plate

### TASTING NOTES

Concentrated richness with zesty brightness

#### ON THE EYE

Fresh straw gold with a delicate bead and mousse



#### ON THE NOSE

| Intensity | ● | ● | ● | ● | ● |
|-----------|---|---|---|---|---|
| Fruit     | ● | ● | ● | ● | ● |
| Oak       | ● | ● | ● | ● | ● |
| Spice     | ● | ● | ● | ● | ● |
| Mineral   | ● | ● | ● | ● | ● |

#### ON THE PALATE

| Body    | ●     | ● | ● | ● | ● |
|---------|-------|---|---|---|---|
| Acidity | ●     | ● | ● | ● | ● |
| Texture | ●     | ● | ● | ● | ● |
| Finish  | ●     | ● | ● | ● | ● |
| Alcohol | 13.5% |   |   |   |   |

#### KEY FLAVORS



Preserved lemon



Mineral



Pineapple



Vanilla



Coconut flake