



1959

UN MONDE

DE

POSSIBILITÉS

**LOS CARNEROS
VINTAGE BRUT
2017**



LOS CARNEROS

**JUICY RICHNESS WITH
VIBRANT FRESHNESS**

CHANDON VINTAGE BRUT LOS CARNEROS, 2017



Carneros Brut expresses the juicy richness and signature balance of Pinot Noir, Chardonnay, and Meunier grown in CHANDON's flagship estate vineyard. Carneros's proximity to San Pablo Bay brings daytime fog and cool breezes to the region, ensuring ripeness and complexity are balanced by vibrant acidity



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



Sunny, warm days



Shallow clay soils



Oceanic influence



Microclimate diversity



↑ 100M
Up to 32 feet above sea level



Seasonal rainfall 50 inches

WINEMAKING – MÉTHODE TRADITIONELLE



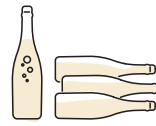
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



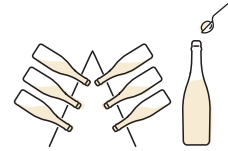
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from our Carneros vineyard.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 49 months 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



68%
PINOT NOIR

30%
CHARDONNAY
2%
MEUNIER

SERVICE

Carneros Vintage brut is lovely on its own or paired with duck and polenta

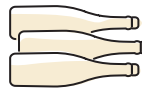
49°F – 54°F



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
Lobster rolls
Fried crab cakes



Vegetables
Stuffed mushrooms
Roasted vegetables



Meat
Cornish game hens
Duck/polenta



Fruit and Cheese
Comte cheese

TASTING NOTES

Juicy richness with vibrant freshness

ON THE EYE

Vibrant straw gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

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

KEY FLAVORS



Strawberry



Shortbread



Cherry



Blueberry pie



Biscuit



Apricot