



1959

UN MONDE

DE

POSSIBILITÉS

**RISING STARS
CUVÉE 22**



LOS CARNEROS

**ONCE IN A LIFETIME OPPORTUNITY
LIMITED EDITION**

CHANDON RISING STARS CUVÉE 22, LOS CARNEROS



CHANDON Rising Stars is a once in a lifetime cuvée that breaks the stigma, “only old vines can make great wine.”

The 2018 vintage was an exceptional growing year. The same year nine new Carneros vineyard blocks were ready for their first harvest. Our team of assistant winemakers and viticulturists took on the opportunity to create a single wine out of young vines’ first pick. The ideal blend was Cuvée 22. A creamy, medium bodied wine balanced with bright acidity and light dryness on the finish, with notes of pie crust, crumble, apricot, citrus and dried flowers.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

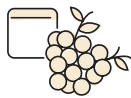


Seasonal rainfall



↑ 100M Topographical variety

WINEMAKING – MÉTHODE TRADITIONNELLE



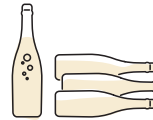
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon’s signature vibrancy.



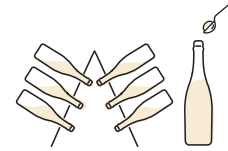
State-of-the-art presses lower pressing times, limiting the juice’s contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 36 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 3 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



82%
CHARDONNAY
18%
PINOT NOIR

SERVICE

Rising Stars is great on its own or with ceviche

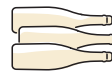
49°F – 54°F



AGEING

Minimum 3 years

VINTAGE 2018



An ideal growing season, 2018 began with plenty of rain followed by a mild summer uninterrupted by major heat spikes allowing for fruit to accumulate flavor complexity in a bountiful crop.

FOOD PAIRING RECOMMENDATIONS



Seafood
Mango shrimp tacos
Tuna poke bowl



Cheese
Goat cheese plate with honeycomb and fresh fruit



Vegetables
Grilled corn, peach and avocado salad



Meat
Grilled pork tenderloin and stone fruit salad

TASTING NOTES

Limited edition, once in a lifetime opportunity

ON THE EYE

Fresh straw yellow with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 6.75g/L
Alcohol 12.5%

KEY FLAVORS



Pie Crust



Brioche



Apricot



Citrus



Apple Crumble



Dried Flowers