



1959

UN MONDE

DE

POSSIBILITÉS

**BARREL
FERMENTED
BLANC DE
BLANCS**



LOS CARNEROS

**BOLD, FULL-BODIED WITH ELEGANCE
AND FINESSE**

CHANDON BARREL FERMENTED BLANC DE BLANCS, LOS CARNEROS



CHANDON Chandon Barrel Fermented Chardonnay pushes the varietal to its limits while maintaining its elegance and finesse.

Sourced from our Carneros vineyard this wine is fully fermented in French oak barrels creating a more powerful, complex style of sparkling wine. This wine is very distinctive and different than anything in the Chandon portfolio. A rich nose, intense with oak, vanilla and spices lead into a warm intense mouthfeel round, rich and opulent.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity



Seasonal rainfall



↑ 100M Topographical variety

WINEMAKING – MÉTHODE TRADITIONNELLE



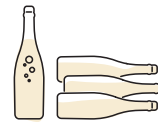
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



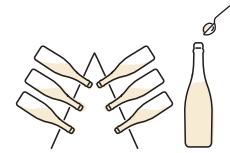
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in neutral oak barrels.



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



100%
CHARDONNAY

SERVICE

Barrel Fermented Chardonnay is great on its own or with grilled meats and spiced vegetables

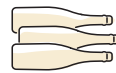
49°F – 54°F



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
Ceviche
Pan seared scallops beurre blanc



Cheese
Baked Camembert with apple chutney and hazelnuts



Vegetables
Waldorf salad
Smoked paprika and cumin cauliflower steak with pomegranate



Meat
Grilled lamb chops
Skirt steak with chimichurri
Barbeque chicken

TASTING NOTES

Elegant fruitiness with indulgent creaminess

ON THE EYE

Deep gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 8g/L
Alcohol 12.5%

KEY FLAVORS



Custard



Vanilla



Mandarin Peel



Croissant



Meyer Lemon Curd