



1959

UN MONDE
DE
POSSIBILITÉS

LOS CARNEROS VINTAGE BRUT 2018



LOS CARNEROS

**BRIGHT AND INTENSE
WITH ELEGANT STRUCTURE**

CHANDON VINTAGE BRUT

LOS CARNEROS, 2018



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



Up to 32 feet above sea level



Seasonal rainfall 13.1 inches

WINEMAKING – MÉTHODE TRADITIONELLE



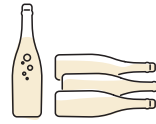
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



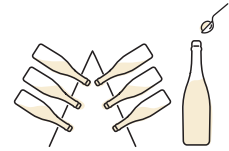
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



38% PINOT NOIR

33% CHARDONNAY

29% MEUNIER

SERVICE

Carneros Vintage brut is lovely on its own or paired with a grazing board

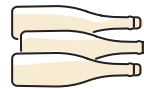
49°F – 54°F



AGEING

Minimum 6 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



Grilled octopus
Herb roasted chicken with Green Goddess Sauce
Corn Risotto
Spinach and feta orzo salad
Olive oil cake with strawberries

TASTING NOTES

Bright and intense with elegant structure

ON THE EYE

A sheer Bellini with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 7g/L
Alcohol 12.5%

KEY FLAVORS



Rhubarb



Cherry



Strawberry



Floral



Red Currant