



1959

UN MONDE

DE

POSSIBILITÉS

**VINTAGE
BRUT,
MT. VEEDER
2016**



**MT. VEEDER,
NAPA VALLEY**

**CONCENTRATED RICHNESS WITH
ZESTY BRIGHTNESS**

CHANDON VINTAGE BRUT

MT. VEEDER, NAPA VALLEY, 2016



Mt. Veeder Brut 2016 expresses the signature ripeness and balance of mountain-grown Chardonnay from CHANDON's high-elevation estate vineyard. Mt. Veeder's shallow soils and steep slopes ensure concentration and richness as well as notes of savory minerality, toasty complexity, and zesty freshness.

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



Old vines



Above the fog line



Steep hillsides

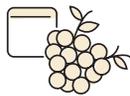


↑ 100M High elevation



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



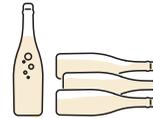
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



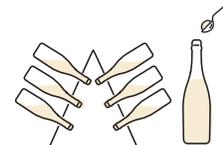
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from Mt. Veeder's Chardonnay blocks.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 51 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



100% CHARDONNAY

SERVICE

Mt. Veeder is perfect on its own or paired with shellfish, starches, or creamy dishes.

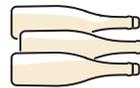
49°F – 54°F



AGEING

Minimum 4 years

VINTAGE 2016



A near-perfect growing season, 2016 began with plenty of rain in the winter followed by a warm, sunny spring. A cool, consistent summer free of heat spikes delivered ripe, balanced, and complex grapes across all varieties.

FOOD PAIRING RECOMMENDATIONS



Seafood
Oysters
Scallops
Cod



Vegetables
Cauliflower
White beans



Cheeses
Risotto
Triple cream cheese

TASTING NOTES

Concentrated richness with zesty brightness

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 6.75g/L
Alcohol 12%

KEY FLAVORS



Meyer lemon



Toast



Granite



Grapefruit zest



Floral



Dried herbs