



1959

UN MONDE

DE

POSSIBILITÉS

**MONTEREY
VINTAGE BLANC
DE BLANCS
2018**



MONTEREY

**GENEROUS AND LIVELY FROM
SUNNY CENTRAL COAST**

CHANDON MONTEREY VINTAGE BLANC DE BLANCS, 2018



Adventure and discovery are in our DNA and we are ever scoping new lands from which to craft exceptional sparkling wines. 2018 was a remarkable vintage around California. So, we looked beyond our vineyards to explore the possibilities.

100 miles south of the San Francisco Bay, Monterey AVA spans valley floors and the rolling hillsides of the Santa Lucia Mountains. Here the marine layer draws in cool, damp fog off the ocean creating the perfect climate for Chardonnay.



Sunny warm days



Sandy and clay loams



Maritime influence



Flat plains and rolling slopes

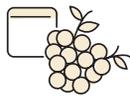


Moderate temperatures



Long growing season

WINEMAKING – MÉTHODE TRADITIONELLE



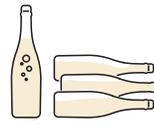
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvested between Aug 30 – Sept 11 to retain acidity and capture Chandon's signature vibrancy.



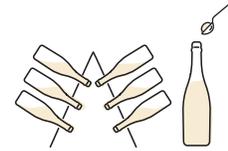
State-of-the-art presses lower the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves carefully blending the specific base wines from this harvest that best represent Monterey in 2018.



The second fermentation then occurs in the bottle and the aging process begins, during which this wine spent 48 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

This wine is great on its own or paired with a dish that transports you to the islands.

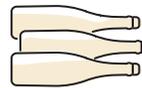
49°F – 54°F



AGEING

Minimum 4 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



Meat
Grilled Kebabs
Tacos with pineapple salsa



Seafood
Fish & Chips
Caribbean shrimp bowl



Vegetables
Mango Thai Salad
Pineapple Fried Rice
Goat Cheese salad

TASTING NOTES

Generous and lively from sunny central coast

ON THE EYE

Vibrant straw gold with a delicate bead and mousse



ON THE NOSE

Fruity	●●●●●
Floral	●●●●●
Toasty	●●●●●
Mineral	●●●●●
Spice	●●●●●
Tropical	●●●●●

ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	7g/L
Alcohol	12%

KEY FLAVORS



Lemon



Grilled pineapple



Crystalized ginger



Wet stone



Flint