

Limited Edition

# PET NAT



## VINEYARDS

Chandon's Carneros estate vineyard is situated at the north end of San Pablo Bay – an ideal location to grow exceptional sparkling wine grapes, with harvest taking place at night to keep the fruit cool.

## VINIFICATION

After gentle pressing, Pet Nat undergoes two separate fermentations, using the grapes natural sugars to capture its delicate effervescence, – a process called *Méthode Ancestrale*.

## TASTING NOTES

Chandon Pet Nat shows a nose of tropical fruit, green apple, lemon, candy, and fresh fermentation aromas. The palate is lively and crisp with honeysuckle, floral and grapefruit notes supported by soft effervescence.

## FOOD PAIRING

Pet Nat is very friendly with strongly flavored or aromatic dishes: try it with Thai green curry, weisswurst sausage, or risotto with truffles.

## DID YOU KNOW?

Unlike sparkling wine made using the *Méthode Traditionelle*, Pet Nat is unique in that it uses the grapes natural sugars through its fermentation process which create an especially delicate, creamy and frothy wine; further preserved by the fact that it is not riddled, disgorged, or dosed. The resulting suspended particulate is totally natural.



## BLEND

100% Chardonnay

2019 Vintage

## APPELLATION

Los Carneros,  
Estate grown

## ALCOHOL

11%

## DOSAGE

11 g/L

## PET NAT

Pet Nat is short for the French term *Pétillant Naturel*, meaning “naturally sparkling.” It is a difficult style of sparkling wine to craft, and this inaugural release showcases the breadth of mastery within Chandon's winemaking team.