



1959

UN MONDE
DE
POSSIBILITÉS

**MT. VEEDER
VINTAGE
BRUT 2018**



**MT. VEEDER
NAPA VALLEY**

**CONCENTRATED RICHNESS WITH
ZESTY BRIGHTNESS**

CHANDON VINTAGE BRUT

MT. VEEDER, NAPA VALLEY, 2018



Mt. Veeder Brut 2018 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 collection showcases the unique characteristics of each of CHANDON's three estate vineyards.



Sunny,
warm days



Old
vines



Above the
fog line



Steep
hillsides



↑ 100M
1250 ft above
sea level



Seasonal
rainfall 17.2
inches

WINEMAKING – MÉTHODE TRADITIONELLE



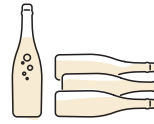
At this elevation, grapes ripen later than other vineyards. The steep slopes are harvested by hand at night to retain acidity and capture Chandon's signature vibrancy.



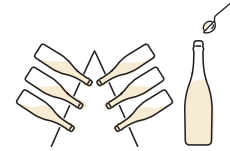
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 4 years 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 or creamy dishes.

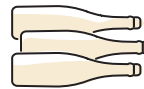
49°F – 54°F



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



Lobster Risotto
Miso Cod
Caesar Salad
Fried Chicken & Caviar
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 ● ● ● ● ●
Mineral ● ● ● ● ●

ON THE PALATE

Creaminess ● ● ● ● ●
Acidity ● ● ● ● ●
Finish ● ● ● ● ●
Sweetness ● ● ● ● ●
Brut 7.5g/L
Alcohol 12.5%

KEY FLAVORS



Biscuit



Dried flowers



Candied ginger



Preserved
lemon



Cocoa



Baking spices