



1959

UN MONDE

DE
POSSIBILITÉS

**ÉTOILE
TÊTE DE
CUVÉE
2011**



SONOMA / NAPA

**INTENSE COMPLEXITY BALANCED BY
ELEGANT RICHNESS**

ÉTOILE TÊTE DE CUVÉE 2011

SONOMA / NAPA



Crafted only in the best years, étoile Tête de Cuvée is the ultimate single-harvest expression of Chandon. French for "head of the blend," Tête de Cuvée is the first blend made by our winemakers each vintage.

2011's cool and prolonged growing season gives this vintage vibrant acidity to balance intense complexity. The dry, lingering finish is as refined as it is delicious.



Sunny, warm days



Cool, foggy nights



Oceanic influences



Terroir diversity

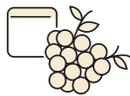


Seasonal rainfall



↑ 100M Topographical variety

WINEMAKING – MÉTHODE TRADITIONELLE



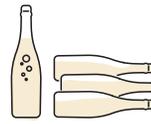
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



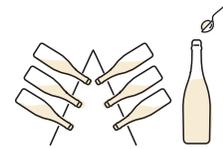
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the selection of 2011's best base wines for Tête de Cuvée.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 84 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



70%
CHARDONNAY

30%
PINOT NOIR

SERVICE

étoile Tête de Cuvée is perfect on its own or paired with complex, creamy, or rich dishes.

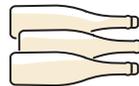
49°F – 54°F



AGEING

Minimum 7 years

VINTAGE 2011



A cool, wet spring kicked off a cool, prolonged growing season. A relatively late harvest resulted in grapes with bright acidity and deep complexity – ideally suited for this ultimate expression of Chandon.

FOOD PAIRING RECOMMENDATIONS



Seafood
Halibut
Lobster



Appetizers
Gougères
Caviar
Mushrooms
Creamy cheeses



Meat
Game birds

TASTING NOTES

Intense complexity balanced by elegant richness.

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



Cocoa



Baked Apple



Black Tea



Meyer Lemon Peel



Nutmeg



Dried Herbs