



1959

UN MONDE

DE
POSSIBILITÉS

**VINTAGE
BRUT,
CARNEROS
2016**



LOS CARNEROS

**JUICY RICHNESS WITH
VIBRANT FRESHNESS**

CHANDON VINTAGE BRUT CARNEROS, NAPA VALLEY, 2016



Carneros Brut expresses the juicy richness and signature balance of Pinot Noir, Chardonnay, and Meunier grown in CHANDON's flagship estate vineyard. Carneros's proximity to San Pablo Bay brings daytime fog and cool breezes to the region, ensuring ripeness and complexity are balanced by vibrant acidity.

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



Cool, foggy nights



Oceanic influence



Microclimate diversity

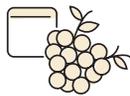


↑100M Topographical diversity



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



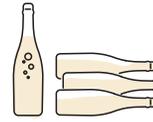
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



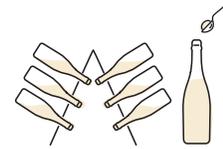
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from our Carneros vineyard.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 49 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



76%
PINOT NOIR

20%
CHARDONNAY
4%
MEUNIER

SERVICE

Carneros Brut is great on its own or with fried, earthy or rich dishes.

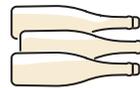
49°F – 54°F



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
Fried crab cakes



Vegetables
Stuffed mushrooms
Tempura vegetables



Meat
Cornish game hens
Duck



Fruit and Cheese
Fresh fruit platter
Gruyere or Comte cheese

TASTING NOTES

Juicy richness with vibrant freshness

ON THE EYE

Vibrant straw gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 6.5g/L
Alcohol 12%

KEY FLAVORS



Red current



Pomegranate



Raspberry



Flint



Rosewater



Tea