



1959

UN MONDE
DE
POSSIBILITÉS

**CHARDONNAY
2020**



LOS CARNEROS

**ROUND AND GENEROUS WITH BRIGHT
FRUITINESS AND CRISP ACIDITY**

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CHARDONNAY, 2020

LOS CARNEROS



At Chandon we carefully cultivate select grape varieties that express the exceptional terroirs of our estate vineyards in their varietal expression. Our Los Carneros vineyards sit a mere 32 feet above sea level while the proximity to the San Pablo Bay brings daytime fog and cool breezes to the region allowing for prolonged, moderate growing seasons.

Chandon Chardonnay reveals the brightness of the Los Carneros estate's cool climate with shallow clay soils in citrus and mineral notes, balanced by delicate oaky notes from aging in French oak barrels.



Cool region with sunny days



Shallow clay soils



Cool foggy nights



Prolonged growing season

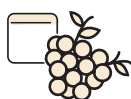


32FT Sea level with maritime influences



Seasonal rainfall 8 in

WINEMAKING



Grapes are harvested by hand in late August, early September when optimal ripeness and flavor development have been achieved.



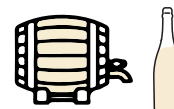
Grapes are pressed releasing the juice from the skins. The juice ferments in French oak barrels.



Chardonnay goes through 100% malolactic fermentation in the French oak barrels, softening the wine's acidity creating a full, creamy mouth feel.



Chardonnay is aged 18-20 months imparting vanilla and toast character into the finished wine.



The wine is bottled, and aged on the cork for a minimum of 6 months, and then is ready to enjoy!

EXPERIENCE

COMPOSITION AND GRAPES



100% CHARDONNAY

SERVICE

Chardonnay is delicious on its own, or when paired with white fish, creamy cheeses, and risotto

50°F – 54°F



RECOMMENDED CELLAR AGEING

3-4 years

VINTAGE 2020



A warm dry winter followed by a mild spring brought an early start to the season with harvest in early August reflecting a fine vintage.

FOOD PAIRING RECOMMENDATIONS



Seafood
Oysters
Scallops
Roast Cod



Vegetables
Risotto
Cheesy Cauliflower steaks
Navy bean and escarole stew



Cheese
Triple Cream cheese
Cheese plate

TASTING NOTES

Round and generous with bright fruitiness and crisp acidity

ON THE EYE

Fresh straw gold



ON THE NOSE

Intensity	● ● ● ● ●
Fruit	● ● ● ● ●
Oak	● ● ● ● ●
Spice	● ● ● ● ●
Mineral	● ● ● ● ●

ON THE PALATE

Body	● ● ● ● ●
Acidity	● ● ● ● ●
Texture	● ● ● ● ●
Finish	● ● ● ● ●
Alcohol	13.5%

KEY FLAVORS



Preserved lemon



Mineral



Pineapple



Vanilla



Coconut flake