



1959

UN MONDE
DE
POSSIBILITÉS

ÉTOILE
BRUT



LOS CARNEROS

SOPHISTICATED ELEGANCE WITH
LASTING COMPLEXITY

ÉTOILE BRUT LOS CARNEROS



At the pinnacle of the CHANDON range stands our prestige cuvée – Étoile. French for “star,” Étoile Brut is blended using each vintage’s highest quality blocks from our Los Carneros vineyard, along with a multitude of library base wines.

The resultant complexity is furthered by a minimum sixty months of ageing sur lie, imparting an elegance and finesse that is truly the ultimate expression of CHANDON.



Napa's coolest growing region



Shallow clay soils



Cool breezes off San Pablo Bay



Cold, foggy nights



Seasonal rainfall



↑ 100M Gentle, rolling topography

WINEMAKING – MÉTHODE TRADITIONELLE



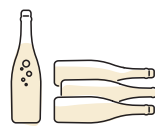
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



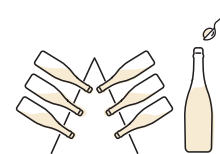
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending multiple vintages of base wines for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 5 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



55%
CHARDONNAY

43%
PINOT NOIR

2% MEUNIER

SERVICE

Étoile Brut is perfect on its own or paired with complex, creamy, or rich dishes.

49°F – 54°F



AGEING

Minimum 5 years

ACCOLADES



94 PTS - James Suckling

92 PTS - Wine Spectator

FOOD PAIRING RECOMMENDATIONS



Seafood
Seafood scampi
Scallops with beurre blanc
Salmon with mustard cream sauce



Meat
Chicken Kiev



Vegetable
Aranchini
Fried Olives
Creamy scrambled eggs with mushrooms
Triple cream brie

TASTING NOTES

Sophisticated elegance with lasting complexity

ON THE EYE

Delicate light gold with an elegant bead



ON THE NOSE

Fruity ● ● ● ● ●
Floral ● ● ● ● ●
Yeasty ● ● ● ● ●
Spice ● ● ● ● ●
Brioche ● ● ● ● ●

ON THE PALATE

Creaminess ● ● ● ● ●
Acidity ● ● ● ● ●
Finish ● ● ● ● ●
Sweetness ● ● ● ● ●
Brut 6.75g/L
Alcohol 12%

KEY FLAVORS



Brioche



Crème brûlée



Baked Apple



Ginger



Marzipan



Hazelnut