

Vintage

YOUNTVILLE BRUT 2015



VINEYARDS

100% estate grapes from Chandon's home in Yountville – our warmest, sunniest vineyard site. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

VINTAGE CONDITIONS

An unseasonably cool spring resulted in lower yields, but a warm summer allowed us to pick grapes at their ideal balance of ripeness and acidity.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 100% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionelle*.

TASTING NOTES

Complex and rich nose of marzipan, fig, and cocoa. Layered palate shows fig, plum, and candied ginger, with subtle bread and yeast notes. Powerfully structured with great complexity and a bright finish.

FOOD PAIRING

A true jack of all trades, pair Yountville Brut with a wild mushroom and gruyere tart, roasted halibut with herb sauce, or tempura vegetables.

DID YOU KNOW?

Yountville is not only the home of Domaine Chandon, it is considered the birthplace of Napa Valley wine – named after George C. Yount, who planted the Valley's first vineyards in 1836.



BLEND

68% Chardonnay
32% Pinot Noir

2015 Vintage

APPELLATION

Yountville, Napa Valley

ALCOHOL

12%

SUR LATTE AGING

47 months minimum

DOSAGE

7.5 g/L