

Vintage

CARNEROS BRUT 2014



VINEYARDS

100% estate grapes from Chandon's Carneros vineyard - ideally situated along the north end of San Pablo Bay. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

VINTAGE CONDITIONS

Warmer than usual weather and a drought year led to an early harvest, though quality was excellent and yields were above average. The result is ripe, generous wines with round smoothness and good texture.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 10% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Delicate and elegant on the nose, with notes of kumquat, nectarine, and white flowers. Bright acidity balances a refined richness, with ginger, hazelnut, and bright mineral notes guiding you to a long, refreshing finish.

FOOD PAIRING

Like any sparkling wine, versatility is the hallmark here: try green papaya salad, barbequed salmon, or fish tacos with mango salsa.

DID YOU KNOW?

As of 2020, this 2014 vintage of Carneros Brut has the lowest dosage of any sparkling wine Chandon has ever released.



BLEND

55% Pinot Noir
27% Chardonnay
18% Meunier

2014 Vintage

APPELLATION

Los Carneros

ALCOHOL

12%

SUR LATTE AGING

42 months minimum

DOSAGE

6.5 g/L