



1959

UN MONDE

DE

POSSIBILITÉS

ÉTOILE ROSÉ



CARNEROS

**OPULENT SEDUCTIVENESS WITH
SUBTLE COMPLEXITY**

ÉTOILE ROSÉ



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

The resultant complexity is furthered by a minimum sixty months of ageing *sur lies*, 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

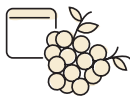


↑ 100M Seasonal rainfall



Gentle, rolling topography

WINEMAKING – MÉTHODE TRADITIONELLE



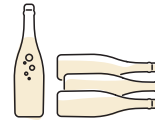
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture CHANDON’s signature vibrancy.



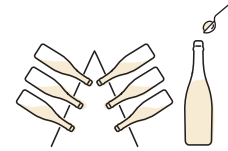
State-of-the-art presses lower pressing times, limiting the juice’s contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 60 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



53% CHARDONNAY

42% PINOT

5% MEUNIER

SERVICE

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

49°F – 54°F



AGING

Minimum 5 years



We proudly craft a collection of vibrant, expressive sparkling wines that capture the essence of Northern California.

FOOD PAIRING RECOMMENDATIONS



Meat
Charcuterie
Veal
Beef Tartare
Duck



Seafood
Shrimp
Mussels
Ahi Tuna



Vegetables
Truffle Fries
Beet

TASTING NOTES

Opulent seductiveness with subtle complexity

ON THE EYE

Elegant copper-salmon pink with a delicate mousse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Spicy ●●●●●
Brioche ●●●●●

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 7.5g/L
Alcohol 12%

KEY FLAVORS



Fresh Plum



Dried Apricot



Cocoa powder



Blackcurrant



Nutmeg



Raspberry

UPC

750ML: 085155000082