



1959

UN MONDE

DE

POSSIBILITÉS

**YOUNTVILLE  
VINTAGE  
BRUT 2017**



**YOUNTVILLE  
NAPA VALLEY**

**RIPE FRUITINESS WITH  
BALANCED FRESHNESS**

# CHANDON VINTAGE BRUT

## YOUNTVILLE, NAPA VALLEY, 2017



Yountville Brut showcases the ripe softness and refreshing brightness of Pinot Noir and Chardonnay grown in CHANDON's warmest vineyard location. Yountville is Napa's northern limit for growing exceptional sparkling wine grapes and is also home to the CHANDON winery and visitor center.



Crafted only in the best years, the CHANDON vintage tier showcases the unique characteristics of each of CHANDON's three estate vineyards.



Sunny, warm days



Cool nights



Marine influence



Gravelly silt loam and alluvial soils

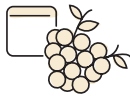


↑ 100M 165 feet above sea level



Seasonal rainfall 50 inches

### WINEMAKING – MÉTHODE TRADITIONELLE



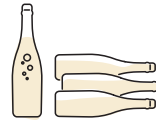
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



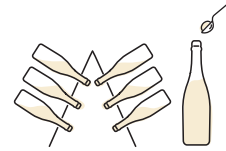
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from our Yountville vineyard.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 51 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



63%  
CHARDONNAY

37%  
PINOT NOIR

#### SERVICE

Yountville Brut is great on its own or paired with almost any type of cuisine.

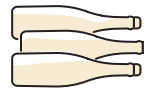
49°F – 54°F



#### AGEING

Minimum 4 years

#### VINTAGE 2017



A warmer than usual growing season and drought brought on a harvest with excellent fruit quality and above average yields with bright acidity and robust fruit flavors.

#### FOOD PAIRING RECOMMENDATIONS



**Meat**  
Pork Gyoza



**Seafood**  
Grilled Halibut  
Fish tacos



**Vegetable**  
Udon noodles  
Mushroom tart  
Truffle popcorn  
Soft cheese

### TASTING NOTES

Ripe fruitiness with balanced freshness

#### ON THE EYE

Vibrant straw gold with a delicate bead and mousse



#### ON THE NOSE

Fruity ●●●●●  
Floral ●●●●●  
Toasty ●●●●●  
Spice ●●●●●  
Brioche ●●●●●

#### ON THE PALATE

Creaminess ●●●●●  
Acidity ●●●●●  
Finish ●●●●●  
Sweetness ●●●●●  
Brut 6.5g/L  
Alcohol 12.5%

#### KEY FLAVORS



Fig



Honeycomb



Peach



Dried Plum



Herbal notes