



1959

UN MONDE

DE
POSSIBILITÉS

**ÉTOILE
TÊTE DE
CUVÉE
2014**



SONOMA / NAPA

**INTENSE COMPLEXITY BALANCED BY
ELEGANT RICHNESS**

ÉTOILE TÊTE DE CUVÉE 2014

SONOMA / NAPA



Crafted only in the best years, étoile Tête de Cuvée is the ultimate single-harvest expression of Chandon. French for “head of the blend,” Tête de Cuvée is the first blend made by our winemakers each vintage.

The 2014 growing season was warmer than usual and drought brought on an early harvest with excellent fruit quality and above average yields Tête de Cuvée resulted in a ripe, generous wine with round smoothness and texture.



Sunny, warm days



Cool, foggy nights



Oceanic influences



Terroir diversity

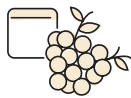


Seasonal rainfall
17.5 inches



↑ 100M
Up to 35 feet above sea level

WINEMAKING – MÉTHODE TRADITIONELLE



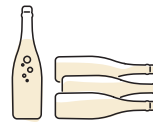
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



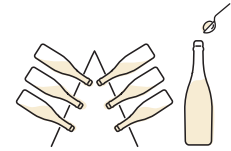
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the selection of 2014's best base wines for Tête de Cuvée.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 7 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



56%
PINOT NOIR

40%
CHARDONNAY

4%
PINOT MEUNIER

SERVICE

étoile Tête de Cuvée is perfect on its own or paired with dried cheese, Manchego, Basque cheese

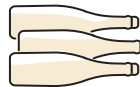
49°F – 54°F



AGEING

Minimum 7 years

VINTAGE 2014



An early season, 2014 blessed us with excellent weather, abundant crops with high quality and depth of flavor.

(Sparkling harvest was wrapping up when napa was shook by a 6.0 earthquake on August 24)

FOOD PAIRING RECOMMENDATIONS



Seafood

Grilled lobster and pasta
Caviar
Halibut



Meat

Game birds



Vegetable

Truffle arancini
Mushrooms
Creamy cheeses
Gougiers

TASTING NOTES

Intense complexity balanced by elegant richness.

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 5g/L
Alcohol 12%

KEY FLAVORS



Hazelnut



Baked Apple



Dried apricot



Brioche



Cocoa



Floral