

Vintage

CARNEROS BRUT 2015



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

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 85% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Bright and lively with red currant, boysenberry, and floral notes on the nose. Crisp acidity balances juicy notes of cherry and rhubarb compote on the palate, with subtle touches of flint and mineral on the lengthy finish.

FOOD PAIRING

Like any sparkling wine, versatility is the hallmark here: try roasted Cornish game hens, fried crab cakes, or ricotta-stuffed Mediterranean ravioli.

DID YOU KNOW?

Los Carneros translates from Spanish to "the rams" - a reference to the region's historical agricultural activity: sheep farming.



BLEND

60% Pinot Noir
20% Chardonnay
10% Meunier

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APPELLATION

Los Carneros

ALCOHOL

12%

SUR LATTE AGING

47 months

DOSAGE

7 g/L