



1959

UN MONDE

DE

POSSIBILITÉS

**VINTAGE
BRUT,
YOUNTVILLE
2016**



YOUNTVILLE, NAPA VALLEY

**RIPE FRUITINESS WITH
BALANCED FRESHNESS**

CHANDON VINTAGE BRUT

YOUNTVILLE, NAPA VALLEY, 2016



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



Soil diversity

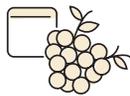


↑ 100M Single Vineyard Expression



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



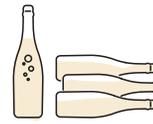
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



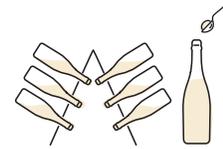
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



50% CHARDONNAY

50% PINOT NOIR

SERVICE

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

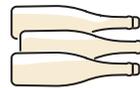
9°C – 12°C
49°F – 54°F



AGEING

Minimum 4 years

VINTAGE 2016



A near-perfect growing season, 2016 began with plenty of rain in the winter followed by a warm, sunny spring. A cool, consistent summer free of heat spikes delivered ripe, balanced, and complex grapes across all varieties.

FOOD PAIRING RECOMMENDATIONS



Seafood
Grilled Halibut
Fish Tacos



Vegetarian
Udon Noodles
Mushroom Tart



Meat
Pork Gyoza



Fruit and Cheese
Truffle Popcorn
Soft Cheeses

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	6g/L
Alcohol	12%

KEY FLAVORS



Nectarine



Quince



Toast



Candied Ginger



Baking Spices



Pastry