

étoile

TÊTE DE CUVÉE

étoile

VINEYARDS

étoile is the ultimate expression of Chandon's more than 1000 acres of estate vineyards in three prestigious, cool-climate appellations: Carneros, Mt. Veeder, and Yountville.

VINTAGE CONDITIONS

A warm and dry spring led to a cooler-than-normal summer with few heat spikes and uniform ripening. A nearly-ideal vintage from which to craft the ultimate expression of Chandon.

VINIFICATION

Primary fermentation in 100% stainless steel, with secondary fermentation via *Methode Traditionelle*.

TASTING NOTES

Incredibly deep and complex, the nose opens with candied lemon, quince paste, black tea, and caramel notes. The structured, powerful palate is full of mocha and toasted hazelnut, with fresh-baked brioche notes lingering on an incredibly long finish.

FOOD PAIRING

Opulence pairs with opulence: try Tête de Cuvée with braised pork belly, wild mushroom risotto, or a treat of caviar blinis.

DID YOU KNOW?

étoile Tête de Cuvée is the first blend made by the winemaking team each vintage. This gives them the freedom to select from all of the year's base wines in order to craft our ultimate sparkling wine.



BLEND

2009 Vintage
68% Chardonnay
32% Pinot Noir

APPELLATION

Sonoma/Napa

ALCOHOL

12%

DOSAGE

7 g/L

SUR LATTE AGING

84 months minimum