1959

UN MONDE DE POSSIBILITÉS

ÉTOILE TÊTE DE CUVÉE 2015

LOS CARNEROS
SONOMA / NAPA

ELEGANT WITH A POWERFUL PALATE AND CRISP ACIDITY

CHANDON ÉTOILE
TÊTE DE CUVÉE 2015

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 2015 growing season was one of the earliest on record. The season produced low yields of exceptional grapes in our Carneros vineyard for a vibrant and elegant wine that is fresh and youthful on the nose and direct on the palate.

Sunny, warm days

Cool, foggy nights

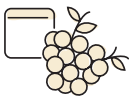
Oceanic influences

Thin shallow clay soils

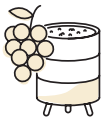
Seasonal rainfall 19.74 inches

100M Up to 55 feet above sea level

WINEMAKING – MÉTHODE TRADITIONELLE

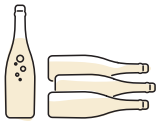


Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.

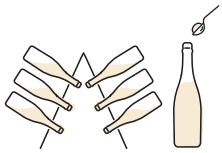


State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.

Assemblage occurs in the winter, at the end of the fermentation process, which involves the selection of 2015's best base wines for Tête de Cuvée.



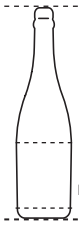
The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 81 months on the yeast lees.



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



64% CHARDONNAY

35% PINOT NOIR

1% PINOT MEUNIER

SERVICE

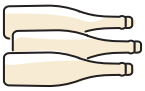
étoile Tête de Cuvée is perfect on its own or paired with an elegant seafood tower

49°F – 54°F

AGEING

81 months

VINTAGE 2015



An unseasonably warm start to the season brought on an early bud break, soon slowed by a cool May, resulting in a low grape yield for the season.

The warm summer kicked off harvest on July 22, one of the earliest on record.

FOOD PAIRING RECOMMENDATIONS

Seafood
Lobster roll
Caviar
Seabass

Vegetable
Chanterelle & lemon risotto
Truffle arancini
Creamy cheeses
Gougers

Dessert
Peach tart

TASTING NOTES

Elegant with a powerful palate and crisp acidity

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	6g/L
Alcohol	12%

KEY FLAVORS

Lemon

Peach cobbler

Baking spices

White flowers

Mineral

Dark chocolate shavings