



1959

UN MONDE

DE

POSSIBILITÉS

**SPARKLING
CABERNET
SAUVIGNON**



NAPA VALLEY

**INTENSE FRUITINESS WITH
SPICY COMPLEXITY**

CHANDON SPARKLING CABERNET NAPA VALLEY



CHANDON Cabernet Sauvignon showcases a rarely seen sparkling expression of Napa Valley's signature grape variety. Full of dark fruit flavors and fascinating layers of spicy complexity, its juiciness is balanced by fine tannins and bright acidity.

As part of the Winemaker Explorations tier, CHANDON Cabernet Sauvignon explores innovative, inventive, and creative approaches to the crafting of exceptional sparkling wines.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

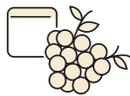


↑ 100M Topographical variety



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



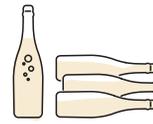
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



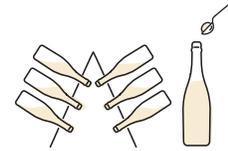
Traditional maceration extracts color, tannin, and flavor from the skins of the berries, and primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending of multiple vintages of base wines for a complex, consistent style



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 14 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



100%
CABERNET
SAUVIGNON

SERVICE

Cabernet Sauvignon is delicious paired with intensely flavored meats, hard cheeses, or mushrooms.

49°F – 54°F



AGEING

14 months

DID YOU KNOW?



CHANDON cultivates more than 130 acres of Cabernet Sauvignon in our Yountville and Mt. Veeder estate vineyards.

FOOD PAIRING RECOMMENDATIONS



Meat
Grilled steaks
Prime rib
Burgers
Hearty stews
Braised short ribs



Vegetarian
Hard cheeses
Portabello Mushrooms

TASTING NOTES

Intense fruitiness with spicy complexity

ON THE EYE

Dark ruby red with an energetic bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Extra Brut 20g/L
Alcohol 13%

KEY FLAVORS



Blackberry



Black cherry



Cola



Cocoa



Plum



Tobacco