

Vintage

YOUNTVILLE BRUT 2014



VINEYARDS

100% estate grapes from Chandon's home in Yountville – our warmest, sunniest vineyard site. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

VINTAGE CONDITIONS

Warmer than usual weather and a drought year led to an early harvest, though quality was excellent and yields were above average. The result is ripe, generous wines with round smoothness and good texture.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 100% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Generous nose of fig, plum, nutmeg, and dried apricots. Beautifully structured with rich creaminess and flavors of quince paste, dried fig, and baked apple. A wine of tremendous personality and unmistakable identity.

FOOD PAIRING

A jack of all trades, pair Yountville Brut with coq a vin, Niçoise salad, or a mezze plate with smoked baba ghanoush.

DID YOU KNOW?

Yountville is considered Napa Valley's northern limit for growing high quality grapes destined for sparkling wine – further north the climate becomes too warm.



BLEND

67% Chardonnay
33% Pinot Noir

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APPELLATION

Yountville, Napa Valley

ALCOHOL

12%

SUR LATTE AGING

46 months minimum

DOSAGE

8 g/L