



1959

UN MONDE

DE

POSSIBILITÉS

**ÉTOILE BRUT**



**CARNEROS**

**SOPHISTICATED ELEGANCE WITH  
CLASSIC COMPLEXITY**

# ÉTOILE BRUT



At the pinnacle of the CHANDON range stands our prestige cuvée – Étoile. French for “star,” Étoile Brut is blended using each vintage’s highest quality blocks from our Carneros vineyard, along with a multitude of library base wines.

The resultant complexity is furthered by a minimum sixty months of ageing *sur lies*, imparting an elegance and finesse that is truly the ultimate expression of CHANDON.



Napa’s coolest growing region



Shallow clay soils



Cool breezes off San Pablo Bay



Cold, foggy nights



↑ 100M Seasonal rainfall



Gentle, rolling topography

## WINEMAKING – MÉTHODE TRADITIONELLE



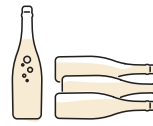
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture CHANDON’s signature vibrancy.



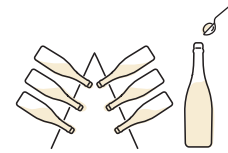
State-of-the-art presses lower pressing times, limiting the juice’s contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending 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 60 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



52% CHARDONNAY

45% PINOT

3% MEUNIER

### SERVICE

Étoile Brut is perfect on its own or paired with complex, creamy, or rich dishes.

49°F – 54°F



### AGING

Minimum 5 years



We proudly craft a collection of vibrant, expressive sparkling wines that capture the essence of Northern California.

### FOOD PAIRING RECOMMENDATIONS



#### Seafood

Oysters  
Caviar  
Scallops  
Crab cakes



#### Cheese

Triple cream cheeses



#### Dessert

Apple crisp  
Pear mille feuille  
Ice cream

## TASTING NOTES

Sophisticated elegance with classic complexity

### ON THE EYE

Delicate light gold with an elegant bead



### ON THE NOSE

Fruity ●●●●●  
Floral ●●●●●  
Toasty ●●●●●  
Spicy ●●●●●  
Brioche ●●●●●

### ON THE PALATE

Creaminess ●●●●●  
Acidity ●●●●●  
Finish ●●●●●  
Sweetness ●●●●●  
Brut 7.5g/L  
Alcohol 12%

### KEY FLAVORS



Brioche



Brown Spices



Baked Apple



Honey



Toasted Almond



Hazelnut

### UPC

750ML: 085155000044