



1959

UN MONDE
DE
POSSIBILITÉS

**50TH
ANNIVERSARY
WINEMAKERS'
BLEND**



SONOMA / NAPA

**CREAMY, SOFT AND ROUND PALATE, WITH
INTENSITY AND STRONG DIMENSION**

CHANDON 50TH ANNIVERSARY WINEMAKERS' CUVÉE, SONOMA / NAPA



Crafting exceptional sparkling wines in California since 1973, Chandon's four winemakers, Dawnine Dyer, Wayne Donaldson, Tom Tiburzi and Pauline Lhote untied their talents and decades of experience to craft this wine in memory of our 50th Anniversary.

This wine is a limited edition collaboration with grapes from our three estate vineyards, from the bay in Los Carneros, the rocky top of Mt. Veeder and the valley floor of Yountville—our home.



Sunny, warm days



Shallow clay soils



Cool, foggy nights



Prolonged growing season

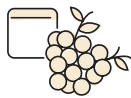


↑ 100M Topographical variety



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



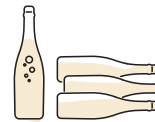
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



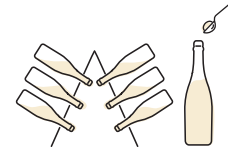
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending 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 42 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



69%
CHARDONNAY
21%
PINOT NOIR
10%
MEUNIER

SERVICE

50th Anniversary is great on it's own or paired with ginger miso salmon

45°F – 50°F



AGEING

3.5 years

MEET THE MAKERS

Dawnine Dyer 1973-1999

Pioneer – (dedicated to) crafting the exceptional. Creator of étoile

Wayne Donaldson 2000-2002

Risk taker – planting untraditional varieties and making an icon Red Demi-sec

Tom Tiburzi 2003-2014

Rooted – finds the magic in the land, creator of the vintage collection

Pauline Lhote 2015-present

Innovator – pushing the boundaries of sparkling wine and crafting with finesse

FOOD PAIRING RECOMMENDATIONS

Meat

Pork with stone fruit compote
Chicken lettuce wraps
Grilled skirt steak with chimichurri



Seafood

Mango shrimp salad
Crab cake with lemon aioli
Coconut curry salmon



Vegetables

Mushroom arancini
Sweet potato fries
Carrot ginger soup



TASTING NOTES

Creamy, soft and round palate, with good intensity and strong dimension

ON THE EYE

Tonal straw color with faint green hues and fine bead and mouse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Spice ●●●●●
Brioche ●●●●●

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Brut 7.25 g/L
Alcohol 12.5%

KEY FLAVORS



Brioche



Ginger



Floral



Poached pear



Honeycomb candy



White peach