



ÉTOILE TÊTE DE CUVÉE, 2005



APPELLATION

Napa, Sonoma

COMPOSITION

Chardonnay 64%,
Pinot Noir 36%

AGING

At least 8.5 years sur lie

SUGGESTED RETAIL

\$80 \$64 Club

French for star, étoile embodies the Chandon commitment to crafting the finest sparkling wine in America. étoile Tête de Cuvée, which literally means “head of the blend,” is the shining star of our portfolio. Aged on the yeast lees for at least seven years, it is a rare sparkling wine of unprecedented luxury and character.

VINEYARD

The grapes for étoile Tête de Cuvée are sourced from the finest vineyards in the coolest areas of Napa and Sonoma counties. These vineyards have the natural conditions that make them ideal for growing Chardonnay, Pinot Noir and Pinot Meunier grapes.

VINTAGE CONDITIONS

Winter rains paused for a dry, mild March then began again with record-setting precipitation late into the growing season, delaying bloom and set. The summer months were cool and pleasant with few heat spikes. Fog and cool temperatures heading into September were perfect for maintaining crisp acidity in the sparkling grapes.

VINIFICATION

Grapes are pressed, fermented into wine and then bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging at least seven years sur lie, the wine is clarified by riddling, a process which moves the yeast sediment from the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle receives a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least six additional months before release.

TASTING NOTES

Seductive aromas of ripe white peach, orange blossom, apple and baking spices lead to fresh raspberry, apple and Asian pear flavors in this smooth, gently effervescent cuvée. The long finish is crisp, inviting you to take another sip.

FOOD PAIRING

Duck rillettes, seared scallops, roasted halibut and mushroom tart are all sure bets as a match for our Tête de Cuvée. And for those special occasions we can't resist pairing this sparkling wine with caviar served on toasted brioche points.

SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill a wine bucket with ice and water and then immerse the bottle for 20 to 30 minutes. Cellar in a cool place for up to seven years.

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