

CHANDON

# ÉTOILE BRUT



### COMPOSITION

Chardonnay, Pinot Noir,  
Pinot Meunier

### AGING

At least 5 years sur lie

French for star, *étoile* embodies the Chandon commitment to crafting the finest sparkling wine in America. *étoile* is an elegant and opulent brut that's the ultimate effervescent expression of Chandon.

### VINEYARDS

The grapes for *étoile* are sourced from vineyards in Carneros, the coolest area of Napa and Sonoma counties. These vineyards have the natural conditions that make them ideal for growing Pinot Noir, Chardonnay and Pinot Meunier grapes.

### VINTAGE CONDITIONS

*étoile* Brut is a non-vintage wine blended with the best lots from the current and previous vintages.

### 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, *étoile* is clarified by riddling, which moves the yeast sediment to 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 is topped off with 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

Tiny bubbles elevate an attractive bouquet of ginger and brown spice. Appealing baked apple, honey and cinnamon flavors meld seamlessly with nutty caramel flavors gained from extended sur lie aging. The creamy and seamless structure combined with balanced acidity carries these flavors through the lingering finish.

### FOOD PAIRING

Pair *étoile* Brut with delicate, subtly sweet or even aromatic flavors. Enjoy it on its own before the start of a meal or with seafood dishes like fresh oysters, grilled scallops in brown butter, poached salmon.

### 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 five years.

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