



CHARDONNAY, CARNEROS 2015



APPELLATION

Carneros

COMPOSITION

100% Chardonnay

Chandon crafts its still wines by drawing on experience with traditional Champagne varietals and by showcasing select parcels from our Carneros ranch, where we were among the pioneering growers and vintners of the region.

VINEYARDS

The Carneros terrain is marked by well-drained, rolling hills sloping to San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes.

VINTAGE CONDITIONS

2015 was considered an excellent year and will be remembered for its low yield, yet exceedingly high quality. With California still in a drought, it started warm with a cool spell in May, the cool temperatures causing what is known as “shatter” at fruit set. This reduced the yield of the 2015 vintage, resulting in very concentrated berries, the fruit of which is marked in the finished wine. A warm June and July followed by a more mellow August allowed the grapes to ripen optimally and develop complexity ending in a fast harvest.

VINIFICATION

After pressing, this Chardonnay was transferred to oak barrels, 100% of which were French oak and 30% new. There it underwent primary and malolactic fermentation before aging for 15 months with regular stirring of its lees.

TASTING NOTES

Bright fruit aromas of lemon, granny smith apple, ripe apricot and quince are supported by hazelnuts, wisteria and a strong minerality. The same fruit flavors extend to the palate which is fresh and crisp, balanced by a beautiful acidity and a long finish.

FOOD PAIRING

Open this wine when you enjoy a simple picnic with fruit and cheese, grilled souvalki skewers, tofu satay, a bowl of hot ramen or even just your favorite guacamole and chips.

SERVING AND CELLARING

We suggest serving this Chardonnay cool, but not too cold, to allow its fresh fruit flavors to come forth. It can be enjoyed now or cellared for 5 or more years.

ChandonUSA



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