

CHANDON

# ÉTOILE ROSÉ



#### 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* Rosé offers a hint of the fruit-forward quality of a red wine married with the delicate structure of a white wine. This is an elegant and opulent wine that's the ultimate effervescent expression of Rosé from Chandon.

#### VINEYARDS

The grapes for *étoile* Rosé 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* Rosé is a non-vintage wine blended with the best lots from the current and previous vintages.

#### VINIFICATION

Grapes are pressed and then fermented into wine. A small amount of Pinot Noir is added to create the wine's soft salmon hue, and then it's bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging five years sur lie, *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

The wine is elegant and restrained with fresh aromas of plum, raspberry and nutmeg. These aromas follow through on the palate and are layered with subtle and delicate flavors of cocoa powder. The wine finishes with excellent length and richness.

#### FOOD PAIRING

The understated power of *étoile* Rosé makes it an excellent foil for the richness found in foie gras or chicken liver paté. It would be a natural accompaniment to salmon, trout or duck confit.

#### 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.