

**TERROIR YARRA VALLEY CUVÉE** 2018

**MIRABELLE PLUM AND REDCURRANT  
UNDERTONES, WITH GENEROUS LENGTH**

This sparkling tells the oldest story of our vineyards, harvested from the first CHANDON vines at Green Point, Yarra Valley. Over thirty years of lessons and learnings from this soil have birthed the CHANDON Yarra Valley Cuvée. This Cuvée champions the Pinot Noir grapes the region is famous for, giving a violet note that provokes a sense of opulence and luxury.

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78% Pinot Noir, 13% Chardonnay, 9% Meunier

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4 years on lees

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**VINTAGE BRUT** 2016

**LIME AND GREEN APPLE WITH LAYERS OF  
BISCUIT AND FRESH DOUGH**

With grapes sourced from our pristine estate vineyards, this wine is crafted by our experienced winemakers who have a long history of blending luxury wines. The result is a sparkling of freshness and energy with notes of lime and green apple; six years of lees age adds depth and complexity with toasty characters of hazelnut and biscuit.

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50% Pinot Noir, 41% Chardonnay, 9% Meunier

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6 years on lees

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**LATE DISGORGED BRUT** 2011

**PRESERVED LEMON, SHITAKE MUSHROOM,  
TOAST WITH A WHIFF OF SEA SPRAY**

Age alone does not make a Late Disgorged wine remarkable. To retain youthfulness and vibrancy after all those years, a wine requires a rare confluence of quality vineyard sites, a winemaker's patience and the transformational effect of time on yeast. For this reason, Late Disgorged shows exceptional sparkling winemaking and a special piece of history.

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52% chardonnay, 46% Pinot Noir, 2% Meunier

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12 years on lees

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**ÉTOILE**

**YUZU, BERGAMOT, WHITE PEACH,  
PISTACHIO NOUGAT WITH PASTRY AND ALLSPICE**

Unbound by convention and guided by a vision of outstanding quality, our Chief Winemaker Dan Buckle artfully layered CHANDON's most prized vintages to create a rare master-blend. Created from our library of remarkable CHANDON Vintage Brut, Étoile represents hundreds of base wines from eight different years, rounded out with extended ageing.

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49% Pinot Noir, 44% Chardonnay, 7% Meunier

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4.5 years on lees

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**PAIRING** Specifically designed to enhance the vibrancy and energy within Étoile: succulent lobster meets the creamy richness of crustacean mayonnaise, while the refreshing green apple and indulgent Yarra Valley caviar add bursts of freshness and decadence.