

# CHANDON

## BLANC DE NOIRS

### PHILOSOPHY

As a pioneer of this unique sparkling style since 1974, we showcase the traditional red varieties of Pinot Noir and Pinot Meunier in this wine. Fruit-driven and full-flavored, this sparkling wine has become one of our most popular wines. The fruit for Blanc de Noirs is blended to highlight the complexity of vibrant California flavors. We source only from the coolest climates with the longest growing seasons throughout California to craft this wine.

### TASTING NOTES

Chandon Blanc de Noirs is characteristically a delicate salmon color. Dark cherry, currant, and strawberry dominate both aroma and flavor with hints of cassis and blackberry. These red fruit flavors build in the mid-palate and finish with a soft, lingering creamy texture.

### FOOD & WINE PAIRING

Winemaker Tom Tiburzi suggests you try this versatile wine with everything from fruity to spicy to salty foods including Southwestern, Latin American, Mexican and Asian cuisine. This mostly Pinot Noir sparkler will pair well with the foods you would chose to eat with a varietal Pinot Noir such as roasted beets, mushrooms and salmon.



### APPELLATION

California

### AGING PROFILE

Minimum of 12 months on the yeast

### BOTTLE SIZES

750ml / 1.5L

### SUGGESTED RETAIL

\$22 / \$55



For Chandon sparkling wine, varietal wine or winery inquiries:

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