



FOR CHANDON SPARKLING WINE,
VARIETAL WINE OR WINERY INQUIRIES:
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RESERVE PINOT NOIR BRUT

Philosophy:

Our Reserve Varietal wines introduce a new way to present traditional sparkling wines. Pinot Noir and Chardonnay are the two main varietals that comprise Champagne method sparkling wines. Our Reserve Pinot Noir Brut focuses on one of these core varietals, resulting in a distinct style that expresses the unique qualities it contributes to sparkling wine blends – namely structure, body, and rich nuances of red fruit. Pinot Noir has always been the primary component of our Reserve Brut.

Chandon Reserve Pinot Noir Brut is created using fruit specifically selected for the Reserve style. It is aged for a minimum of three years on the lees (yeast) which lends complexity and a creamy texture. Rich and robust, this sparkling is an ideal match for food.

Tasting Notes:

A complex sparkling wine created in a robust style that offers weight and dimension to the palate. With extended time on the yeast, this wine has a creamy texture, combining aromas of toasted hazelnuts with notes of black cherry, baked apple and ginger.

Food Pairing:

Winemaker Tom Tiburzi favors this wine with rich or flavorful foods such as smoked salmon or tuna tartare. It also pairs beautifully with the earthy flavors in wild mushroom dishes, with roasted chicken, or classic roast pork tenderloin.

COMPOSITION: 76% Pinot Noir, 22% Chardonnay,
2% Pinot Meunier

APPELLATION: 53% Napa County, 47% Sonoma County

AGING PROFILE: Minimum three years on the lees (yeast)

CASE PRODUCTION: 6600 cases

SUGGESTED RETAIL: 750ml: \$30.00, 1.5L: \$75.00

