



SPARKLING WINEMAKING



From the vineyards to the wine in the glass, Domaine Chandon marries the best of French tradition with new world innovation. In the style of Old World apprenticeships, our California-based winemakers have honed their craft with the winery's founders who brought proprietary yeast strains from France and knowledge of the art of blending.

Chandon's Napa Valley winery uses centuries-old champagne methods and the traditional grape varieties of Pinot Noir, Pinot Meunier and Chardonnay, yet showcases the rich fruit flavors of California's vibrant regional character in its sparkling wines.

After the grapes are gently pressed, the juice is separated into two to three lots and remains that way through primary fermentation. It is then blended and bottled along with yeast and sugar to achieve the second fermentation that makes *méthode traditionnelle* wines effervescent.

During this period the wines develop richness and complexity from aging *sur lie*, which varies from 12 to 15 months for our classic tier wines to five seven years or more for our prestige cuvées. The wine is then clarified by riddling, a process 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 additional months before release.