



BLANC DE NOIRS



COMPOSITION

Pinot Noir, Chardonnay,
Pinot Meunier

Since 1974, Chandon has been an American pioneer of Blanc de Noirs style, which uses the red grape varieties Pinot Noir and Pinot Meunier to make a white wine. This fruit-driven and full-flavored blend has become one of our most popular sparkling wines.

VINEYARDS

We source grapes from multiple cool-climate sites to maintain our French heritage by using traditional Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, in its cuvées.

VINTAGE CONDITIONS

Chandon non-vintage sparkling wines are made with lots of wines from multiple vintages.

VINIFICATION

Grapes were gently pressed, fermented into wine, blended and bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, the wine 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

Blanc de Noirs is characteristically marked by cherry, currant and strawberry aromas and flavors. These red fruit flavors build in the mid-palate and finish with a soft, lingering creamy texture.

FOOD PAIRING

The versatility of Blanc de Noirs makes it easy to pair with everything from spicy enchiladas and grilled chicken with chimichurri sauce to sushi and shrimp salad.

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 one year.

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