

CHANDON

ROSÉ



COMPOSITION

Chardonnay, Pinot Noir,
Pinot Meunier

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry Rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

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

In the glass, our Rosé is a pretty pink with intense ripe strawberry, juicy watermelon, and fresh red cherry fruit aromas and flavors. On the palate, this wine is creamy and seductive with a defined structure from the Pinot Noir added in its final stages.

FOOD PAIRING

Rosé is a wonderfully versatile style for pairing with food and this sparkler is no exception. The abundant fruit flavors in this refreshing wine make it a perfect partner for all seafood and especially grilled salmon and shellfish in paella or gumbo. Its fresh flavors also make it a tasty choice for a not-too sweet dessert.

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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