

Reserve

# BLANC DE BLANCS



## VINEYARDS

Chandon Reserve sources primarily from our estate vineyards, but can also include grower-sourced fruit of exceptional quality. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

## VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 70% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

## TASTING NOTES

Elegant yet indulgent, creamy notes of honey, pear, and toasted walnuts greet your nose. The palate is rich with notes of brioche and yellow apple, with a zesty, refreshing acidity and a lingering finish.

## FOOD PAIRING

Creamy richness is your target: lobster rolls, Dungeness crab cakes, steamed clams, or a classic butter lettuce salad with or without grilled chicken.

## DID YOU KNOW?

Blanc de Blancs is often the most difficult style of sparkling wine to craft – the purity and transparency of Chardonnay leaves no room for error in the vineyard or winery.



## BLEND

100% Chardonnay

## APPELLATION

Sonoma/Napa

## ALCOHOL

12%

## DOSAGE

7 g/L

## SUR LATTE AGING

36 months minimum

## ACCOLADES

**"Best in Class"**  
Sparkling Wine World  
Championships