

Signature

BLANC DE PINOT NOIR



VINEYARDS

Primarily grower-sourced grapes from as many as seven different high-quality Northern California appellations.

VINIFICATION

Primary fermentation in 100% stainless steel, with secondary fermentation via *Methode Traditionelle*.

TASTING NOTES

Rich nose of fresh figs, stone fruit, and nutmeg lead to a powerful and robust palate of elderberry, red currant, and toasted almond. Thoughtful, bold, and robust – an authentic Blanc de Noirs style.

FOOD PAIRING

If you can eat it, Blanc de Pinot Noir pairs with it! Enchiladas, sushi, and heirloom beet salads are Chandon staff favorites.

DID YOU KNOW?

We harvest our grapes at night to keep them cool - capturing Chandon's signature freshness and vibrancy in the process.



BLEND

Primarily Pinot Noir, with a dash of Meunier

APPELLATION

California

ALCOHOL

12%

DOSAGE

~10 g/L

SUR LATTE AGING

15-18 months

RESERVE WINE

20 - 30%

ACCOLADES

90 Points

International Wine Challenge

Gold Medal

Women's Wine & Spirits Awards