

Signature

# BLANC DE PINOT NOIR



## VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and brightness.

## 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 *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

Everything! Blanc de Pinot Noir is incredibly versatile, with enchiladas, sushi, and heirloom beet salad as Chandon staff favorites.

## DID YOU KNOW?

Chandon was the first major producer of a blanc de noirs in the U.S. – coining the term “blush” to refer to the subtle pink hue of the original 1977 bottlings.



## BLEND

84% Pinot Noir  
16% Meunier

## APPELLATION

California

## ALCOHOL

12%

## DOSAGE

9 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