



1959

UN MONDE

DE

POSSIBILITÉS

**RÉSERVE  
BLANC DE  
BLANCS**



**SONOMA / NAPA**

**ELEGANT FRUITINESS AND  
INDULGENT CREAMINESS**

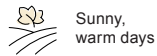
# CHANDON RÉSERVE BLANC DE BLANCS

## SONOMA / NAPA

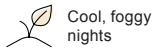


CHANDON Réserve Blanc de Blancs highlights the elegance and finesse of Chardonnay sourced from top vineyard sites in Northern California. It is both indulgently rich and zesty, with refreshing acidity and a long, lingering finish.

As part of the Réserve tier, CHANDON Blanc de Blancs receives extended ageing *sur lie*, which imparts delicate complexity and rich texture to balance its crisp fruitiness.



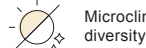
Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

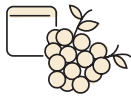


Seasonal rainfall



↑ 100M Topographical variety

### WINEMAKING – MÉTHODE TRADITIONELLE



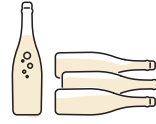
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



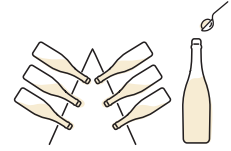
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending of multiple vintages of base wines for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 42 months on the yeast lees.



Bottles are then riddled and disgorged. A small amount of dosage liqueur is added, and a cork seals the bottle. After a minimum of 6 months bottle age the wine is ready!

### EXPERIENCE

#### COMPOSITION AND GRAPES



100% CHARDONNAY

#### SERVICE

Reserve Blanc de Blancs is delicious on its own or paired with creamy dishes, shellfish, or fried foods.

49°F – 54°F



#### AGEING

42 months

#### ACCOLADES

We proudly craft a collection of vibrant, expressive sparkling wines that capture the essence of Northern California.

"BEST IN CLASS"



Gold medal CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIP 2019

"GOLD MEDAL"



95 points IWC, 2019.

"DOUBLE GOLD MEDAL"



WOMEN'S WINES & SPIRITS AWARDS 2018

#### FOOD PAIRING RECOMMENDATIONS



**Seafood**  
Lobster rolls  
Dungeness crabcakes  
Steamed clams  
Oysters



**Starters**  
Tempura vegetables  
Butter lettuce salad  
Potato leek soup

### TASTING NOTES

Elegant fruitiness with indulgent creaminess

#### ON THE EYE

Fresh straw gold with a delicate bead and mousse



#### ON THE NOSE

Fruity	●●●●●
Floral	●●●●●
Toasty	●●●●●
Mineral	●●●●●
Brioche	●●●●●

#### ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	7g/L
Alcohol	12%

#### KEY FLAVORS



Honey



Pear



Toasted Walnut



Yellow apple



Brioche



Lemon