



1959

UN MONDE

DE

POSSIBILITÉS

RÉSERVE
BRUT



SONOMA / NAPA

POWERFUL STRUCTURE WITH
TOASTY COMPLEXITY

CHANDON RÉSERVE BRUT

SONOMA / NAPA



CHANDON Reserve Brut showcases the intensity and complexity of exceptional grapes sourced from top vineyard sites in Northern California. It is structured, robust, and vibrant, highlighting the nuances of each vineyard and balancing its richness with bright freshness.

As part of the Reserve tier, CHANDON Reserve Brut receives extended ageing sur lie, which imparts toasty complexity and elegant texture that compliment its soft fruitiness.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

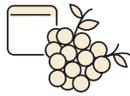


↑ 100M Topographical variety



Seasonal rainfall

WINEMAKING – MÉTHODE TRADITIONELLE



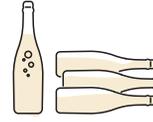
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



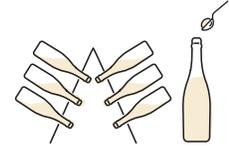
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 36 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



63%
PINOT NOIR
37%
CHARDONNAY

SERVICE

Reserve Brut is delicious on its own or paired with intensely flavored meats or root vegetables.

49°F – 54°F



AGEING

36 months

ACCOLADES

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

"91 POINTS"



SOMMELIER'S CHOICE AWARDS

FOOD PAIRING RECOMMENDATIONS



Meat
Lamb chops
Banh Mi
Tea smoked duck



Seafood
Smoked Salmon
Mahi Mahi



Vegetables
Latkes
Heirloom beets

TASTING NOTES

Powerful structure with toasty complexity

ON THE EYE

Bright gold with an energetic bead and mousse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Spice ●●●●●
Brioche ●●●●●

ON THE PALATE

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

KEY FLAVORS



Hazelnut



Boysenberry



Toast



Peach



Black Plum



Pie Crust