

Reserve

PINOT NOIR ROSÉ



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 100% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*. 5% of the Pinot Noir is red wine added to the blend at tirage, giving this rosé its signature flavors and beautiful shade of pink.

TASTING NOTES

Rich aromas of plum, Fuji apple, and pink peppercorn invite you to taste luscious flavors of baked apple, black cherry, and strawberry.

FOOD PAIRING

Intensely flavored or spicy dishes: cioppino, juicy burgers, crab cakes, grilled salmon, gumbo or kale salad with strawberries.

DID YOU KNOW?

Upon its founding on March 26, 1973, Chandon became the first French-owned sparkling wine house in the United States.



BLEND

82% Pinot Noir
13% Meunier
5% Chardonnay

APPELLATION

Los Carneros

ALCOHOL

12%

DOSAGE

8.5 g/L

SUR LATTE AGING

36 months minimum

RESERVE WINE

25%

ACCOLADES

"Best in Class"
Sparkling Wine World
Championships