



1959

UN MONDE

DE

POSSIBILITÉS

**RÉSERVE
PINOT
NOIR ROSÉ**



LOS CARNEROS

**LUSCIOUS RED FRUIT NOTES WITH
SEDUCTIVE COMPLEXITY**

CHANDON RÉSERVE PINOT NOIR ROSÉ LOS CARNEROS



CHANDON Reserve Pinot Noir Rosé marries the rich ripeness of Carneros-grown Pinot Noir with the classically bright acidity that is so characteristic of this cool-climate growing region. Juicy and rich, its vibrant fruit flavors are complemented by toasty and spicy notes.

As part of the Reserve tier, CHANDON Reserve Pinot Noir Rosé receives extended ageing sur lie, imparting complex subtlety into a sparkling wine packed with juicy red fruit aromas and flavors.



Napa's coolest growing region



Shallow clay soils



Cool breezes off San Pablo Bay



Cold, foggy nights



Seasonal rainfall



↑ 100M Gentle, rolling topography

WINEMAKING – MÉTHODE TRADITIONELLE



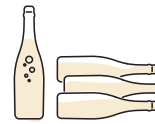
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



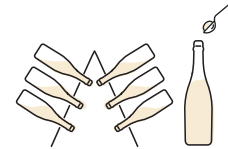
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



82% PINOT NOIR

13% MEUNIER

5% CHARDONNAY

SERVICE

Reserve Pinot Noir Rosé is delicious on its own or paired with intensely flavored or spicy dishes.

49°F – 54°F



AGEING

36 months

ACCOLADES "BEST IN CLASS"



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

FOOD PAIRING RECOMMENDATIONS



Seafood
Cioppino
Grilled Salmon
Shrimp fried rice



Vegetables
Kale salad w/ strawberries
Beet burgers



Meat
Burgers

TASTING NOTES

Luscious red fruit notes with seductive complexity

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	8.5g/L
Alcohol	12%

KEY FLAVORS



Plum



Fuji Apple



Pink Peppercorn



Black Cherry



Strawberry



Toast