



1959

UN MONDE  
DE  
POSSIBILITÉS

BY THE BAY



CARNEROS

ZESTY FRESHNESS WITH  
LAYERED COMPLEXITY

# CHANDON RÉSERVE BY THE BAY

## BLANC DE BLANCS, CARNEROS



Chandon By the Bay is our ode to Chardonnay, a Blanc de Blancs that pays tribute to our Carneros terroir.

Carneros is Napa's coolest growing region, with shallow clay soil and a maritime-influenced climate (thanks to the San Francisco Bay) yielding grapes perfect for expressing Chandon's signature vibrancy and balance.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

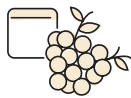


Seasonal rainfall



↑100M Topographical variety

### WINEMAKING – MÉTHODE TRADITIONELLE



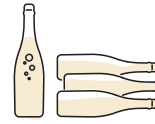
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



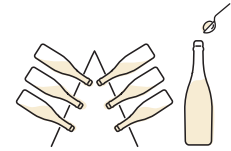
After pressing, primary fermentation occurs in stainless steel tanks, with 15% of By the Bay's base wines being briefly matured in French oak barrels.



In February, assemblage occurs which involves blending multiple Carneros vineyard blocks for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 52 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 3 months bottle age the wine is ready!

### EXPERIENCE

#### COMPOSITION AND GRAPES



100% CHARDONNAY

#### SERVICE

Chandon By the Bay is perfect on its own or paired with complex, creamy, or rich dishes.

49°F – 54°F



#### AGEING

52 months

#### ACCOLADES



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

#### FOOD PAIRING RECOMMENDATIONS



**Seafood**  
Sea scallops  
Baked oysters  
Fish tacos



**Cheese**  
Queso Fundido  
Triple Creme Cheeses  
Risotto



**Vegetables**  
Roasted Cauliflower Steak  
Shaved Fennel Salad  
Crispy Baked Potato Wedges

### 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	6.3g/L
Alcohol	12%

#### KEY FLAVORS



Fuji pear



Gala apple



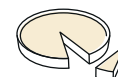
Lemon zest



Clove



Vanilla



Pie crust