

Signature

SPARKLING RED



VINEYARDS

Primarily grower-sourced grapes from as many as seven different high-quality Northern California appellations.

VINIFICATION

Skin-macerated Pinot Noir and Zinfandel are fermented in 100% stainless steel, with secondary fermentation via *Méthode Traditionelle*.

TASTING NOTES

Indulgently juicy, Sparkling Red is packed with black cherry, plum, and blackberry aromas. The bold palate is highlighted by black pepper, cola, licorice, and cocoa notes, with an intense, lingering finish.

FOOD PAIRING

Rich, meaty flavors work best, especially pork – BBQ, roasted, or glazed. Duck, short ribs, meatballs, game birds, and the traditional Thanksgiving turkey will all be a match for this unique, flavorful sparkling wine.

DID YOU KNOW?

Chandon Sparkling Red is the only sparkling wine made at Chandon that is not comprised entirely of traditional Champagne grape varieties.



BLEND

64% Pinot Noir
36% Zinfandel

APPELLATION

California

ALCOHOL

12%

DOSAGE

35 g/L

SUR LATTE AGING

12 months

RESERVE WINE

50%