VINEYARDS
Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon’s signature freshness and brightness.

VINIFICATION
After gentle pressing, primary fermentation takes place in stainless steel, followed by 80% malolactic fermentation. Secondary fermentation takes place in the bottle via the méthode traditionelle. 7% of the blend is skin macerated Pinot Noir red wine, giving this rosé its signature flavors and beautiful shade of pink.

TASTING NOTES
Charming, lively, and bursting with strawberry, raspberry, and red currant aromas and flavors. Smooth, creamy mouthfeel balances a vivacious intensity perfect for everyday enjoyment with your #chandonsquad

FOOD PAIRING
Versatility is the name of the game: barbecue, grilled burgers, duck fat fries, paella, smoked salmon, and not-too-sweet desserts.

DID YOU KNOW?
The red wine for Chandon’s rosés is made using a unique process called short skin maceration - extracting color and flavor from the grape skins without extracting bitterness.

BLEND
73% Chardonnay
26% Pinot Noir
1% Meunier

APPELLATION
California

ALCOHOL
12%

DOSAGE
10 g/L

SUR LATTE AGING
12 - 15 months

RESERVE WINE
5%-10%

ACCOLADES
Double Gold Medal
SF Chronicle
88 Points
Wine Spectator

Domaine Chandon | 1 California Drive | Yountville, CA 94599 | 888-242-6366 | chandon.com