



1959

UN MONDE

DE

POSSIBILITÉS

**RÉSERVE
DEMI-SEC**



SONOMA / NAPA

**RIPE TROPICAL FRUITS WITH
BALANCED ACIDITY**

CHANDON RÉSERVE DEMI-SEC SONOMA / NAPA



Ripe and appealing with notes of mango, crystalized pineapple and marzipan. Round and textural on the palate, with creamy dried fruits and an impeccable balance between sweetness and acidity.

As part of our club library, Réserve Demi-Sec is an expertly crafted slightly sweeter style sparkling wine exclusively for our members.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

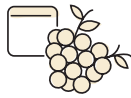


Seasonal rainfall



↑ 100M Topographical variety

WINEMAKING – MÉTHODE TRADITIONNELLE



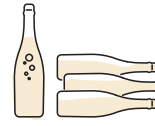
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



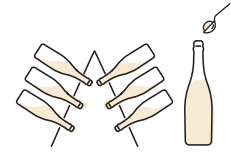
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 3 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES

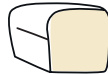


54%
CHARDONNAY
43%
PINOT NOIR
2%
PINOT MEUNIER
1%
PINOT BLANC

SERVICE

Chandon Demi-Sec is perfect on its own or paired with a country pâté.

49°F – 54°F



AGEING

Aged for 3 years

DID YOU KNOW?



Demi-Sec translates to "semi-dry" – a reference to historical Champagne being quite sweet, only to become drier when viticulture and winemaking techniques allowed lower dosages.

FOOD PAIRING RECOMMENDATIONS



Seafood
Lobster bisque
Spicy shrimp pad thai



Vegetables
Candied yams
Pumpkin ravioli



Meats
Foie gras / duck liver mousse
Country pate / rabbit rillettes
Ham quiche



Desserts
Crème brûlée
Cake with stone fruit

TASTING NOTES

Ripe tropical fruits with balanced acidity

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 ●●●●●●
Demi-Sec 34g/L
Alcohol 12%

KEY FLAVORS



Mango



Dried Apricot



Crystalized Pineapple



Marzipan



Honeycomb