



1959

UN MONDE

DE

POSSIBILITÉS

**BY THE BAY  
ROSÉ**



**LOS CARNEROS**

**ENTICING FRUIT EXPRESSION WITH  
REFRESHING MINERAL ELEGANCE**

# CHANDON BY THE BAY ROSÉ LOS CARNEROS

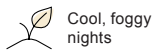


By the Bay Réserve Rosé highlights the Pinot Noir and Meunier from our Los Carneros vineyard that sits along the San Pablo Bay. Here cool breezes and fog help to slowly ripen grapes.

Los Carneros is our coolest growing region, with shallow clay soil and a maritime-influenced climate, thanks to the San Pablo Bay, yielding grapes perfect for expressing CHANDON's signature vibrancy and balance.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity



Seasonal rainfall



↑ 32FT Topographical variety

## WINEMAKING – MÉTHODE TRADITIONELLE



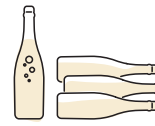
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



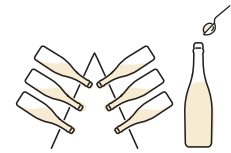
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



78%  
PINOT NOIR  
17%  
MEUNIER  
5%  
CHARDONNAY

### SERVICE

By the Bay Rosé is delightful on its own or paired with lemon ricotta pasta.

49°F – 54°F



### AGEING

36 months

### DID YOU KNOW?



Los Carneros was the first AVA defined by its climate rather than political boundaries. It's the only AVA that straddles two counties - Napa and Sonoma.

### FOOD PAIRING RECOMMENDATIONS



**Seafood**  
Ceviche  
Smoked trout dip  
Lobster roll



**Meat**  
Prosciutto and melon  
Quail with figs and balsamic glaze



**Vegetables**  
Lemon Ricotta Pasta  
Chèvre & Berry Salad  
Mushroom risotto



**Dessert**  
Raspberry Tart  
Victoria sponge cake with berries

## TASTING NOTES

Enticing fruit expression with refreshing mineral elegance

### ON THE EYE

Rose quartz hue with a delicate bead and mousse



### ON THE NOSE

Fruity ●●●●●  
Floral ●●●●●  
Toasty ●●●●●  
Mineral ●●●●●  
Brioche ●●●●●

### ON THE PALATE

Creaminess ●●●●●  
Acidity ●●●●●  
Finish ●●●●●  
Sweetness ●●●●●  
Dosage 7.5g/L  
Alcohol 12%

### KEY FLAVORS



Red currant



Raspberry



Minerality



Grapefruit



Vanilla



Salinity