

Reserve

BRUT



VINEYARDS

Chandon Reserve sources primarily from our estate vineyards, but can also include grower-sourced fruit of exceptional quality. Harvest takes place at night to capture Chandon's signature freshness and vibrancy.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 45% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Structured, complex, and robust, Reserve Brut opens with hazelnut, boysenberry, and nectarine notes on the nose. Intense flavors of yellow peach, red berries, and candied ginger highlight this powerful style.

FOOD PAIRING

Here's your do-it-all: almost any food pairs well with Reserve Brut. Try lamb chops seasoned with oregano, smoked salmon over a potato pancake, or a traditional banh mi.

DID YOU KNOW?

"Reserve" doesn't necessarily denote a high percentage of reserve wine. It's a quality reference – higher quality grapes support longer ageing for more complex, expressive wines.



BLEND

49% Pinot Noir
32% Chardonnay
19% Meunier

APPELLATION

Sonoma/Napa

ALCOHOL

12%

DOSAGE

8 g/L

SUR LATTE AGING

36 months minimum

ACCOLADES

"Best in Class"
Sparkling Wine World
Championships