



1959

UN MONDE

DE

POSSIBILITÉS

**BLANC DE  
PINOT NOIR**



**CALIFORNIA**

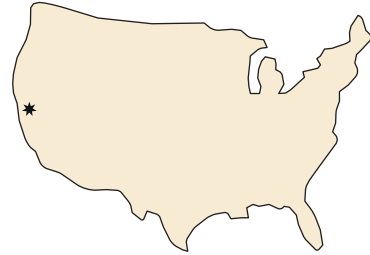
**BOLD FRUITINESS  
WITH SPICY COMPLEXITY**

# CHANDON BLANC DE PINOT NOIR CALIFORNIA



Robust but charming, Chandon Blanc de Pinot Noir shows the intense richness and structure of California Pinot Noir complemented by the softness of Meunier.

Grapes for Blanc de Pinot Noir are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this classically powerful style. A minimum of 12 months ageing imparts a smooth spiciness to match its intense fruitiness.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

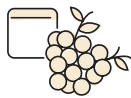


↑ 100M Seasonal rainfall



Topographical variety

## WINEMAKING – MÉTHODE TRADITIONELLE



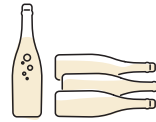
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



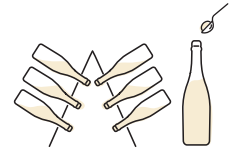
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending multiple vintages of base wines for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, where the wine will spend a minimum of 12 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



84% PINOT NOIR

16% MEUNIER

### SERVICE

Chandon Blanc de Pinot Noir is ideal for cool summer nights or slightly spicy and savory dishes.

49°F – 54°F



### FOOD PAIRING RECOMMENDATIONS

Mac & cheese, seared tuna, enchiladas, sushi and chocolate cake.



We proudly craft a collection of vibrant, expressive sparkling wines that capture the essence of Northern California.

### COCKTAIL

### BLANC DE NOIRS BRAMBLE



3 oz. Chandon Blanc de Pinot Noir  
1 oz. Gin  
¾ oz. Freshly Squeezed Lemon Juice  
½ oz. Simple Syrup  
Handful Fresh Blackberries (about 4-5)  
Lemon Wheel and Blackberry

## TASTING NOTES

Bold fruitiness with spicy complexity

### ON THE EYE

Intense straw gold with a tinge of bronze and elegant mousse



### ON THE NOSE

Fruity	●●●●●
Floral	●●●●●
Toasty	●●●●●
Spicy	●●●●●
Brioche	●●●●●

### ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	9.5g/L
Alcohol	12%

### KEY FLAVORS



Nectarine



Raspberry



Red Currant



Elderberry



Nutmeg



Pink Peppercorn

### UPC

750ML: 085155000037