



1959

UN MONDE

DE

POSSIBILITÉS

**BLANC**



**CALIFORNIA**

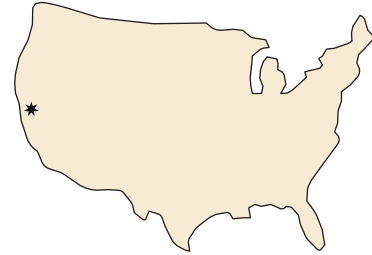
**LUSCIOUS PALATE  
WITH BRIGHT FRESHNESS**

# CHANDON BLANC DEMI-SEC CALIFORNIA



Lush and refreshing, Chandon Blanc Demi-Sec balances soft sweetness and creamy smoothness with exotic fruitiness and crisp freshness.

Grapes for Blanc Demi-Sec are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this generous, balanced style. A minimum of 12 months ageing imparts an elegant silkiness to this lively, easily appreciated style.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

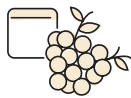


↑ 100M Seasonal rainfall



Topographical variety

## WINEMAKING – MÉTHODE TRADITIONELLE



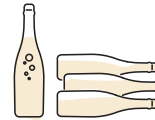
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



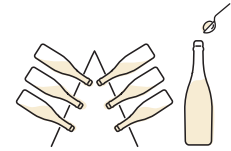
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



68%  
CHARDONNAY

30%  
PINOT NOIR

2% MEUNIER

### SERVICE

Chandon Demi-Sec pairs beautifully with spicy dishes and semi-sweet desserts – or as the star in a refreshing sparkling cocktail.

49°F – 54°F



### FOOD PAIRING RECOMMENDATIONS

Pad Thai, yellow curry, chicken and waffles, lemon meringue pie.



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

### COCKTAIL

### SPARKLING MOJITO



2oz. Chandon Blanc Demi-Sec  
1 ½ oz. Rum  
½ oz. Freshly Squeezed Lime Juice  
½ oz. Simple Syrup  
6 Fresh Mint Leaves  
Lime Slices and Mint

## TASTING NOTES

Opulent structure with bright freshness

### ON THE EYE

Soft yellow gold with a vigorous bead and airy mousse



### ON THE NOSE

Fruity	●●●●●
Floral	●●●●●
Toasty	●●●●●
Tropical	●●●●●
Brioche	●●●●●

### ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Demi-Sec	32g/L
Alcohol	12%

### KEY FLAVORS



Honey



Mango



Peach



Nectarine



Tropical Fruit



Hard Candy

### UPC

750ML: 085155273349