



1959

UN MONDE

DE

POSSIBILITÉS

**RED
DEMI-SEC**



CALIFORNIA

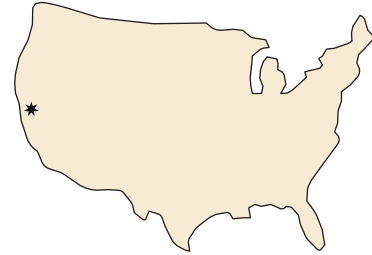
**JUICY, INTENSE FRUITINESS WITH
A DISTINCTIVELY SPICY FINISH**

CHANDON RED DEMI-SEC CALIFORNIA



Uniquely Californian, Chandon Red's juicy, intense red fruit flavors are complemented by the spicy, jammy notes of Zinfandel.

Pinot Noir for Red is sourced from Chandon's estate vineyard in Carneros, while the Zinfandel hails from a warmer, inland region of California: Lodi. A minimum of 12 months ageing imparts complexity and elegance into this bold-yet-friendly style.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

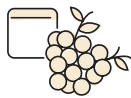


↑ 100M Seasonal rainfall



Topographical variety

WINEMAKING – MÉTHODE TRADITIONELLE



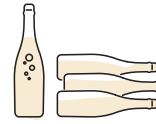
Grapes are harvested at night to preserve freshness. Harvest takes place in late August to allow for more ripeness while still maintaining Chandon's signature vibrancy.



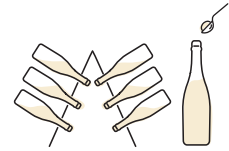
A short, gentle maceration with the grape skins extracts color and intense flavor, while minimizing bitterness. Primary fermentation takes place in stainless steel tanks.



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



53%
PINOT NOIR

47%
ZINFANDEL

SERVICE

Chandon Red pairs perfectly with smoky, spicy, or meaty dishes, or with rich, fruity desserts – even chocolate!

49°F – 54°F



DID YOU KNOW?

Chandon Red Demi-Sec is the most-purchased sparkling wine at Chandon's home in Napa Valley, California.

FOOD PAIRING RECOMMENDATIONS



Meat
BBQ
Duck
Honey-glazed ham
Short ribs
Meatballs
Thanksgiving turkey



Dessert
Raspberry Tart
Strawberry Rhubarb pie

COCKTAIL

CHANDON RED SANGRIA



2 oz Cognac
1 bottle Chandon Red Demi-Sec
1 oz orange liqueur
1/3 cup honey syrup
2 lemons, halved
1 orange, halved
1 peach or nectarine, sliced

TASTING NOTES

Juicy, intense fruitiness with a distinctively spicy finish

ON THE EYE

Deep, intense cranberry red with energetic bead and mousse



ON THE NOSE

Fruity ●●●●●●●●
Floral ●●●●●●●●
Spicy ●●●●●●●●
Herbal ●●●●●●●●
Candy ●●●●●●●●

ON THE PALATE

Fruitiness ●●●●●●●●
Acidity ●●●●●●●●
Finish ●●●●●●●●
Sweetness ●●●●●●●●
Demi-Sec 38g/L
Alcohol 12%

KEY FLAVORS



Black Cherry



Plum



Cranberry



Licorice



Cola



Spice