

Club Exclusive

CUVÉE ROSÉ



VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and vibrancy.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 62% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*. 4% of the blend is skin-macerated Pinot Noir added at disgorgement, giving this rose its signature flavors and beautiful shade of pink.

TASTING NOTES

Juicy strawberry, raspberry, cherry, apricot, and brioche notes are accentuated by a creamy smoothness and softness that reflect this cuvée's slightly sweeter dosage.

FOOD PAIRING

An ideal match for a well-appointed charcuterie plate, and also with fried seafood, semi-spicy Asian dishes, or a classic BLT.

DID YOU KNOW?

Reserve Club Cuvée Rosé is the only Chandon rosé made in the tache style – where Pinot Noir red wine is added to the finished wine as part of the dosage.



BLEND

55% Chardonnay
40% Pinot Noir
5% Meunier

APPELLATION

California

ALCOHOL

12%

DOSAGE

18.5 g/L

SUR LATTE AGING

36 months minimum

RESERVE WINE

5%