

Reserve

DEMI-SEC



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 53% malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionnelle*.

TASTING NOTES

Ripe and appealing, with a nose of peaches, nectarines, and white flowers. Round and textural on the palate, with creamy dried fruit notes and an impeccable balance between sweetness and acidity.

FOOD PAIRING

Get decadent! Duck liver mousse, rich country pates or rilletes, or a classic ham quiche. Spicy Asian dishes – such as Pad Thai – are also a perfect match for Demi-Sec.

DID YOU KNOW?

Demi-Sec translates to “semi-dry” – a reference to historical Champagne being quite sweet, only becoming drier when advanced viticulture and winemaking techniques allowed lower dosages.



BLEND

54% Chardonnay
44% Pinot Noir
2% Meunier

APPELLATION

Los Carneros

ALCOHOL

12%

DOSAGE

32.5 g/L

SUR LATTE AGING

36 months minimum

RESERVE WINE

18%

ACCOLADES

90 points

Decanter

Double Gold Medal

Women's Wine & Spirits

Awards

Gold Medal - 90 points

San Francisco International

Wine Competition