



1959

UN MONDE

DE
POSSIBILITÉS

**RÉSERVE
MEUNIER**



LOS CARNEROS

**RICH ROUNDNESS WITH
ZESTY FRESHNESS**

CHANDON RÉSERVE MEUNIER LOS CARNEROS



A showcase of our nearly fifty years of expertise in cultivating this traditional sparkling wine grape variety, Reserve Meunier balances a rich, round mouthfeel with zesty brightness and a long, distinctive finish.

Meunier's classic stone fruit and red fruit softness is complimented by the lowest dosage of any CHANDON sparkling wine in our history – Extra Brut, at 5 g/l.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Terroir diversity



Seasonal rainfall



↑ 100M 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.



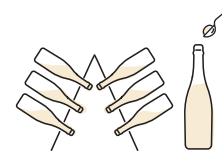
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 38 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 6 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



100%
MEUNIER

SERVICE

Reserve Meunier is delicious on its own or paired with rich seafood, pork, white meat, or grilled vegetables.

49°F – 54°F



AGEING

38 months

MEUNIER



A thin-skinned red grape that buds later and ripens more quickly than Pinot Noir, Meunier (French for "miller") is easily identified in the vineyard by the dusty-white down on the bottom of its leaves – said to look like it's been grown near a flour mill.

FOOD PAIRING RECOMMENDATIONS



Seafood
Tuna tartare
Steamed Mussels



Appetizers
Aged cheeses
Grilled vegetables
Mushrooms



Meat
Game birds
Duck confit

TASTING NOTES

Rich roundness with zesty freshness

ON THE EYE

Fresh straw gold with a delicate bead and mousse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Mineral ●●●●●
Brioche ●●●●●

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Extra Brut 5g/L
Alcohol 12%

KEY FLAVORS



Apricot



Peach



Dried Plum



Red Cherry



Strawberry



Minerality