



1959

UN MONDE  
DE  
POSSIBILITÉS

RÉSERVE  
CLUB CUVÉE



LOS CARNEROS

FLORAL, UNCTUOUS STONE FRUITS,  
ROUND AND CREAMY

# CHANDON

## RÉSERVE CLUB CUVÉE, LOS CARNEROS



Perfumed with notes of orange blossom and honeycomb the creamy and unctuous dried apricot, brown sugar and caramelized peach round out the palate with a hint of petrol.

As part of our club library, CHANDON Réserve Club Cuvée is an exceptional crémant style sparkling wine crafted exclusively for our members.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity



Seasonal rainfall



↑ 100M Topographical variety

### WINEMAKING – MÉTHODE TRADITIONNELLE



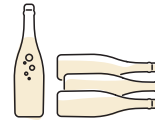
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



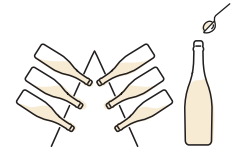
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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 36 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

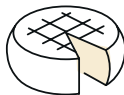


45% PINOT NOIR  
33% CHARDONNAY  
22% PINOT MEUNIER

#### SERVICE

Club Cuvée is a great on its own or paired with creamy dishes.

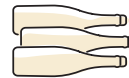
49°F – 54°F



#### AGEING

36 months

#### DID YOU KNOW



CHANDON Club Cuvée is made in the Crémant style meaning "creamy" secondary fermentation is initiated with less sugar. The lower pressure wine gives the mouthfeel a smooth, creamy texture.

#### FOOD PAIRING RECOMMENDATIONS



**Seafood**  
Crab Louie



**Cheese**  
Brie  
Pannacotta cheesecake  
Crème brûlée



**Mains**  
Spaghetti carbonara  
Vegetable medley with creamy cheese sauce

### TASTING NOTES

Floral, unctuous stone fruits, round and creamy

#### 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 Dry 14.75g/L  
Alcohol 12%

#### KEY FLAVORS



Orange Blossom



Honeycomb



Creamy



Dried Apricot



Brown Sugar



Caramelized Peach