

Reserve

# CLUB CUVÉE



## 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 63% malolactic fermentation. Secondary fermentation done using 15 g/L of sugar, resulting in 4 atmospheres of pressure (vs. the standard 6 atmospheres)

## TASTING NOTES

Perfumed notes of peach, kiwi, grapefruit, and honey lead to brioche, French toast, and creamy peach notes on the palate. Lower pressure gives mouthfeel a smooth, creamy texture.

## FOOD PAIRING

Creaminess is the name of the game: spaghetti carbonara, crab louie, or soft cheeses like Brie. Also try desserts like panna cotta, cheesecake, or crème brûlée.

## DID YOU KNOW?

Chandon Club Cuvée was once called "Cremant" (meaning "creamy"), before that term became reserved for premium French sparkling wines made outside of Champagne.



## BLEND

50% Chardonnay  
36% Pinot Noir  
14% Meunier

## APPELLATION

California

## ALCOHOL

12%

## DOSAGE

18.5 g/L

## SUR LATTE AGING

36 months minimum

## RESERVE WINE

12%