

Signature

# SPARKLING RED



## VINEYARDS

Sparkling Red's distinctive profile begins with cool climate Pinot Noir from Carneros and juicy Zinfandel from a warmer, inland appellation in Northern California: Lodi.

## VINIFICATION

Skin-macerated Pinot Noir and Zinfandel are fermented in stainless steel, with no malolactic fermentation. Secondary fermentation takes place in the bottle via the *Méthode Traditionelle*.

## TASTING NOTES

Indulgently juicy, Sparkling Red is full of black cherry, plum, and blackberry aromas. The bold palate is highlighted by white pepper, cola, licorice, and cocoa notes, with an intense, lingering finish.

## FOOD PAIRING

Rich, meaty flavors work best, especially pork – BBQ, roasted, or glazed. Duck, short ribs, meatballs, game birds, and the traditional Thanksgiving turkey will all be a match for this unique, flavorful sparkling wine.

## DID YOU KNOW?

Sparkling Red is the only sparkling wine made at Chandon that is not comprised entirely of traditional Champagne grape varieties.



## BLEND

64% Pinot Noir  
36% Zinfandel

## APPELLATION

California

## ALCOHOL

12%

## DOSAGE

35 g/L

## SUR LATTE AGING

12 months

## RESERVE WINE

50%