



# RESERVE PINOT NOIR ROSÉ



## APPELLATION

Sonoma County

## COMPOSITION

Pinot Noir, Chardonnay

Pinot Noir's seductive aromas and luscious berry fruit flavors are the inspiration behind Chandon Reserve Pinot Noir Rosé. A part of the winery-exclusive Reserve collection, our Reserve Pinot Noir Rosé showcases the lively fruit character of Pinot Noir along with the toasty qualities that result from longer aging on the yeast.

## VINEYARDS

We source grapes from multiple cool-climate sites to maintain the tradition of Champagne by using Chardonnay and Pinot Noir.

## VINTAGE CONDITIONS

Chandon non-vintage sparkling wines are made with lots of wines from multiple vintages. Our Reserve wines are blended with up to 20 percent of reserve wines from prior harvests.

## VINIFICATION

Grapes are pressed, fermented into wine and then bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, our Reserve wines are clarified by riddling, which moves the yeast sediment to the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle receives a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least six additional months before release.

## TASTING NOTES

Richly concentrated, this deep salmon pink sparkling wine bursts with aromas of strawberries, red cherries, rose petals and sweet spices with subtle hints of fresh almond and blood orange. The addition of Pinot Noir still wine contributes to the stunning color, round mouthfeel and long finish.

## FOOD PAIRING

As versatile as it is pretty to look at, our Reserve Pinot Noir Rosé can be paired with various dishes including cioppino, juicy burgers, crab cakes, barbecued salmon or a Tuscan kale and strawberry salad.

## SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill a wine bucket with ice and water and then immerse the bottle for 20 to 30 minutes. Cellar in a cool place for up to three years.

ChandonUSA



DOMAINE CHANDON | 1 CALIFORNIA DRIVE | YOUNTVILLE, CA 94599 | 888-242-6366 | CHANDON.COM