

CHANDON

BRUT CLASSIC

PHILOSOPHY

In keeping with the style we established more than thirty years ago, Chandon has captured the expression of California's vineyards in Brut Classic. Made using *méthode traditionnelle*, this wine goes through second fermentation in the bottle and is made from the traditional Champagne varieties of Chardonnay, Pinot Noir and Pinot Meunier. Our house signature style, Chandon Brut Classic consistently displays apple and pear flavors and aromas with a hint of spice that leads to a soft, dry finish. To ensure the continuity of style and quality that has made Chandon one of America's classic sparkling wines, our Brut Classic is blended with ten to twenty percent Reserve wines from prior harvests.

TASTING NOTES

Classic balance typifies this refreshingly soft, yet dry wine. The wine delivers complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet. When you taste Brut Classic, look for nutty flavors with hints of brioche that build to a refreshingly dry finish.

FOOD & WINE PAIRING

Winemaker Tom Tiburzi recommends serving Chandon Brut Classic to refresh the palate when eating salty, creamy, or nutty foods such as Caesar salad, fried calamari, oysters, or fresh sashimi and sushi.



APPELLATION

California

AGING PROFILE

Minimum of 12 months on the yeast

BOTTLE SIZES

750ml / 1.5L / 375ml / 187ml

SUGGESTED RETAIL

\$22 / \$55 / \$14 / \$7



For Chandon sparkling wine, varietal wine or winery inquiries:

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DOMAINE CHANDON

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