

Signature

BRUT

CHANDON

VINEYARDS

Primarily grower-sourced grapes from as many as seven different high-quality Northern California appellations.

VINIFICATION

Primary fermentation in 100% stainless steel, with secondary fermentation via *Methode Traditionelle*.

TASTING NOTES

Intense and fresh nose of apple, pear, citrus, almond, and white flowers. Balanced and vibrant palate with lively acidity and biscuity creaminess to complement a long, smooth finish.

FOOD PAIRING

Salty, nutty, or creamy dishes – Caesar salad, fried chicken, calamari, or popcorn with white truffle oil.

DID YOU KNOW?

Chandon Brut was the first sparkling wine Domaine Chandon released - in December 1976.



BLEND

Primarily Chardonnay, with Pinot Noir & Meunier

APPELLATION

California

ALCOHOL

12%

DOSAGE

9.5 g/L

SUR LATTE AGING

15-18 months

RESERVE WINE

25%

ACCOLADES

94 Points

Sommelier Challenge

Gold Medal

SF Chronicle