

Signature

BRUT



VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and brightness.

VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 60% malolactic fermentation. Secondary fermentation takes place in the bottle via the *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

68% Chardonnay
28% Pinot Noir
4% Meunier

APPELLATION

California

ALCOHOL

12%

DOSAGE

9.5 g/L

SUR LATTE AGING

12-15 months

RESERVE WINE

15%–20%

ACCOLADES

94 Points
Sommelier Challenge
Gold Medal
SF Chronicle