



1959

UN MONDE
DE
POSSIBILITÉS

BRUT



CALIFORNIA

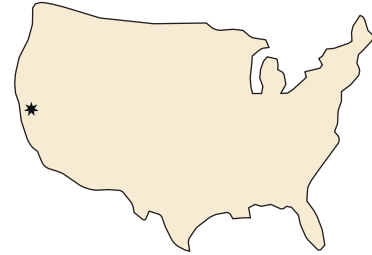
**INTENSE AND FRESH FRUIT FLAVORS
WITH SUBTLE COMPLEXITY**

CHANDON BRUT CALIFORNIA



As the signature style of Chandon, Brut showcases the fruitiness, vibrancy, and freshness of Northern California's warm, sunny days and cool nights.

Grapes for Brut are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this lively, juicy style. A minimum of 12 months ageing imparts a creamy complexity balanced by an elegant mouthfeel.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity



Seasonal rainfall



Topographical variety

WINEMAKING – MÉTHODE TRADITIONELLE



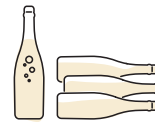
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



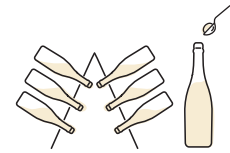
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves blending multiple vintages of base wines for a complex, consistent style.



The second fermentation then occurs in the bottle and the ageing process begins, where the wine will spend a minimum of 12 months on the yeast lees.



Bottles are then riddled and disgorged. A small amount of dosage liqueur is added, and a cork seals the bottle. After a minimum of 3 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



73%
CHARDONNAY

26%
PINOT NOIR
1% MEUNIER

SERVICE

Chandon Brut is a refreshing aperitif, or an ideal match with salty or creamy dishes.

49°F – 54°F



FOOD PAIRING RECOMMENDATIONS

Oysters, caesar salad, fried chicken, calamari.



We proudly craft a collection of vibrant, expressive sparkling wines that capture the essence of Northern California.

AVAILABLE FORMATS:



COCKTAIL

SPARKLING MARGARITA



3 oz. Chandon Brut
1 ½ oz. Tequila Blanco
1 oz. Freshly Squeezed Lime Juice
½ oz. Agave Syrup
Salt for Rim

TASTING NOTES

Intense and fresh fruit flavors with subtle complexity

ON THE EYE

Vibrant straw yellow with an energetic bead and mousse



ON THE NOSE

Fruity	●●●●●
Floral	●●●●●
Toasty	●●●●●
Mineral	●●●●●
Brioche	●●●●●

ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	9g/L
Alcohol	12%

KEY FLAVORS



Green Apple



Citrus



Pear



Biscuit



Almond



White Flowers

UPC

375ML: 085155002017, 750ML: 085155000013,
1.5L: 085155003014