



1959

UN MONDE
DE
POSSIBILITÉS

**BRUT
MINI**



SIGNATURE

FRESH, FRUITY, CREAMY,
ELEGANT AND BALANCED

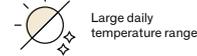
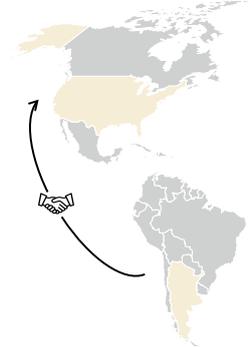
CHANDON BRUT MINI



Chandon Brut is the signature expression of our high-altitude vineyards, located in Mendoza. Pauline Lhote from California and Ana Paula Bartolucci from Argentina – our two talented winemakers – collaborated to carefully craft this wine that perfectly caters to the American palate.

The finest Chardonnay and Pinot Noir grapes come from our El Yaima and Caicayén estates (Uco Valley) located between 1,000 and 1,200 meters above sea level. Their soils, ranging from sandy loam to loam with some limestone, allow us to create a fresh, fruity, elegant, creamy and balanced sparkling wine.

The Andes Mountains block the humid winds coming from the Pacific Ocean, turning Mendoza into a high-altitude desert with a continental climate. The terroirs' climate conditions and the wide diurnal temperature range allow the grapes to ripen slowly while retaining all their natural acidity.

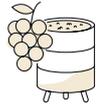


SLOW-FERMENT LONG CHARMAT METHOD



1.

Harvest February to late March to retain grapes' acidity and capture Chandon's signature vibrancy. Grapes are pressed to juice.



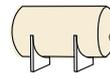
2.

The juice is kept separate according to its origin and inoculated with selected yeasts. Primary fermentation takes place in stainless steel tanks to obtain the base wine.



3.

In June, the Chef de Cave prepares the assemblage. This involves blending the new base wines, all while maintaining the cuvée's personality.



4.

The wine is placed into a stainless-steel tank to undergo secondary fermentation over a period of 6 to 8 months. It is continuously stirred, agitating the lees in the wine.

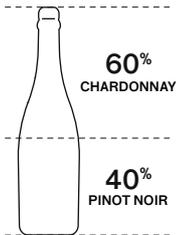


5.

Individual bottles are then riddled and disgorged. A small amount of dosage liqueur is added. After 3 months bottle age minimum the wine is ready.

EXPERIENCE

COMPOSITION & GRAPES



SERVICE



POUR IN A GLASS. IDEAL FOR APERITIFS, LIGHT DISHES, TOASTS.

42 - 46 °F

FOOD PAIRING



SEAFOOD
Crab
Lobster



CHEESE
Fresh Soft Cheeses



FISH
Salmon
Sea Bass

RATINGS & AWARDS



2024 GOLD MEDAL CSWWC THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS LONDON



2024 SILVER MEDAL DECANTER WORLD WINE AWARDS LONDON

TASTING NOTES

Fresh and elegant. Its finesse, precision and balance set it apart.

ON THE EYE

Yellow with slight golden glints.



ON THE NOSE

Citrus ● ● ● ● ●
Floral ● ● ● ● ●
Tropical ● ● ● ● ●
Fruity ● ● ● ● ●
Brioche ● ● ● ● ●

ON THE PALATE

Complexity ● ● ● ● ●
Creaminess ● ● ● ● ●
Freshness ● ● ● ● ●
Sweetness ● ● ● ● ●
Brut 9.5 g/L
Alcohol 12%

KEY FLAVORS



White peach



Lime



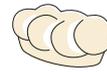
Jasmine



Red fruit



Pineapple



Brioche