



1959

UN MONDE

DE  
POSSIBILITÉS

**CHANT DES  
CIGALES**



**ROSÉ BIO  
FRÉMISSANT**

**FRESH, VIBRANT FRUIT FLAVOURS  
AND SUBTLE COMPLEXITY**

**BRUT NATURE  
ORGANIC & VEGAN**

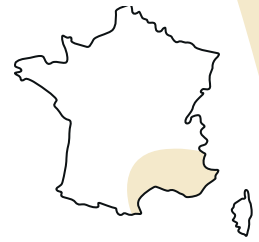
# CHANT DES CIGALES



## ORGANIC FRENCH FRÉMISSANT ROSÉ

Chant des Cigales embodies the freedom of creation, a rosé frémissant, a new experience from CHANDON combining the expression of a still wine with the joy of a sparkling wine. Composed of 8 grape varieties emblematic of the South of France rosés, Chant des Cigales brings the art of blending to the world of rosé. Finely grained and mouthwatering, the wine showcases remarkable presence, balance and drinkability. With zero dosage, Chant des Cigales exalts fruit sweetness and is both vegan and organic. Enjoy Chant des Cigales as your heart desires: chilled or with one ice cube.

VIN DE FRANCE



### ART OF BLENDING

Blend of 8 grape varieties emblematic of South of France rosé



### FRÉMISSANT

Light effervescence  
A new taste experience

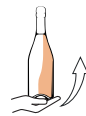


### ORGANIC & VEGAN



### BRUT NATURE

<3g/L sugar  
No sugar added after "prise de mousse"



### LIGHTER BOTTLE

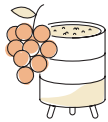
Without foil or secondary packaging to reduce CO2 emissions

## WINEMAKING



1.

**Precise selection of 8 organic grapes :**  
Grenache, Cinsault, Syrah, Rolle, Cabernet Sauvignon, Mourvèdre, Carignan & Tibouren.



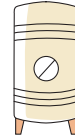
2.

**Pressing & primary fermentation**  
in stainless steel tanks.



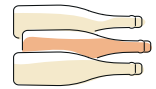
3.

**Blending :**  
Chandon brings the art of blending to the world of Rosé thanks to the craft of our winemakers. The aromatic complexity comes from the blending.



4.

**Secondary fermentation in pressure stainless steel vat :**  
Low pressure. Perfect mastery of all fermentation parameters to achieve the targeted organoleptic profile.

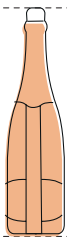


5.

**Ageing :**  
3 months on lees & minimum 2 months on cork. Allows to keep the expression of primary aromas and a fruity & fresh style.

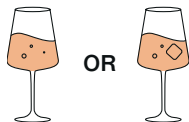
## EXPERIENCE

### COMPOSITION AND GRAPES



GRENACHE  
CINSAULT  
SYRAH  
ROLLE  
CABERNET SAUVIGNON  
MOURVÈDRE  
CARIGNAN  
& TIBOUREN

### SERVICE

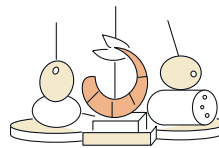


OR

Thanks to its salinity & round body, Chant des cigales neat is the perfect pairing for a Mediterranean lunch or dinner.

With 1 ice cube, it revives its effervescence & becomes the ideal drink for a refreshing break.  
Best served around **8°C-10°C**

### FOOD PAIRING RECOMMENDATIONS :



Seafood, elevated lamb kebab, Tajine, squid, mezzes, boullabaisse, stew, goat cheese.

**V** - marinated pepper & grilled legumes, falafels, Greek salad, pissaladière, artichoke & fennel, hummus, ratatouille.

## AROMAS

Delicate & vivid.

### ON THE EYE

Slightly salmon. Inviting intensity & nuance.  
Frémissant - subtle but persistent effervescence that tickles the palate



### ON THE NOSE

Fruity ● ● ● ● ●  
Floral ● ● ● ● ●  
Spicy ● ● ● ● ●

### ON THE PALATE

Acidity ● ● ● ● ●  
Salinity ● ● ● ● ●  
Length ● ● ● ● ●  
Sweetness ● ● ● ● ●  
Brut Nature  
Alcohol 12.5%

### KEY FLAVOURS



Stone fruits : Peach, apricot, nectarine



Floral : Roses, peonies, white flowers



Red fruits



Prickly Pear

Complexity from varietal aromas  
Fruit sweetness sensation  
Remarkable presence, balance and drinkability  
Salinity & hints of licorice on the finish