



1959

UN MONDE

DE

POSSIBILITÉS

**CLUB CUVÉE
ROSÉ**



CALIFORNIA

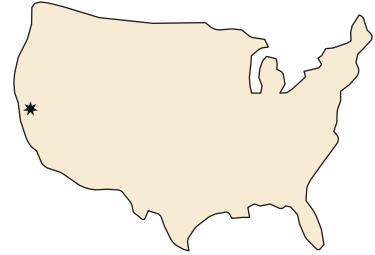
**JUICY FRUIT BOMB WITH A VIBRANT
CREAMY FINISH**

CHANDON CLUB CUVÉE ROSÉ, CALIFORNIA



Juicy and intense this wines' nose is filled with bubble gum and chantilly, freeze dried raspberry, toasted macadamia nuts and hard candy flavors on the palate.

As part of our club library, CHANDON Club Cuvée Rosé is an exceptional tache style sparkling wine crafted exclusively for our members.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

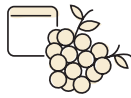


Seasonal rainfall



↑ 100M Topographical variety

WINEMAKING – MÉTHODE TRADITIONNELLE



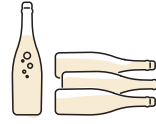
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



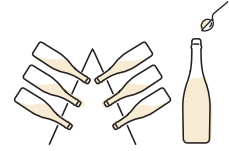
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 36 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



63%
CHARDONNAY
35%
PINOT NOIR
2%
PINOT MEUNIER

SERVICE

Club Cuvée Rosé is great on its own or with a classic BLT.

49°F – 54°F



AGEING

36 months

DID YOU KNOW



Club Cuvée Rosé is the only CHANDON rosé made in the tache style where pinot noir red wine is added to the finished wine as part of the dosage.

FOOD PAIRING RECOMMENDATIONS



Seafood
Fried calamari
Bang bang shrimp



Vegetables
Vegetarian chili
Thai mango salad



Meats
Jambalaya
Classic BLT

TASTING NOTES

Juicy fruit bomb with a vibrant creamy finish

ON THE EYE

Vibrant pink with an energetic bead and mousse



ON THE NOSE

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

ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Dry	18g/L
Alcohol	12%

KEY FLAVORS



Mixed Berries



Chantilly



Raspberry



Toasted Macadamia Nuts



Hard Candy