



1959

UN MONDE

DE

POSSIBILITÉS

BRUT ROSÉ



CALIFORNIA

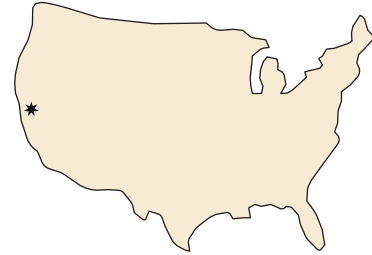
**VIVACIOUS RED FRUIT FLAVORS
WITH CREAMY SMOOTHNESS**

CHANDON BRUT ROSÉ CALIFORNIA



Vivacious and juicy, Chandon Brut Rosé is a bright, dry rosé with a refreshing lightness - perfect for sipping all year long.

Grapes for Brut Rosé are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this vibrant, smooth style. A minimum of 12 months ageing imparts a creamy complexity balanced by juicy red fruit notes.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

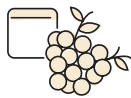


↑ 100M Seasonal rainfall



Topographical variety

WINEMAKING – MÉTHODE TRADITIONELLE



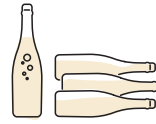
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



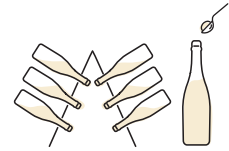
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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



57%
CHARDONNAY

40%
PINOT NOIR

3% MEUNIER

SERVICE

Chandon Brut Rosé is a perfect match for a sunny summer day or paired with slightly spicy dishes.

49°F – 54°F



FOOD PAIRING RECOMMENDATIONS

Grilled burgers, paella, smoked salmon, gumbo, duck fat fries.



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

COCKTAIL

THE CHANDON MIROSA



3 oz. Chandon Brut Rosé
3 oz. Pink Grapefruit Juice

TASTING NOTES

Vivacious red fruit flavors with creamy smoothness

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 ●●●●●●
Brut 9.5g/L
Alcohol 12%

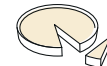
KEY FLAVORS



Strawberry



Red Cherry



Raspberry Tart



Red Currant



Pomegranate



Pastry/Scone

UPC

750ML: 085155000402