



1959

UN MONDE

DE
POSSIBILITÉS

**BRUT
ROSÉ
MINI**



SIGNATURE

**VIBRANT RED FRUIT FLAVORS
WITH CREAMY SMOOTHNESS**

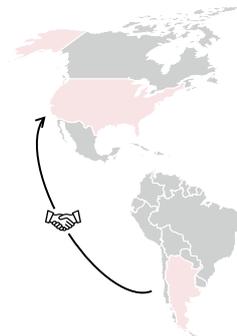
CHANDON ROSÉ MINI



CHANDON Rosé blends freshness and creaminess, offering sweet sensations and a lively palate. Its silky texture reveals the essence of Malbec and Pinot Noir grapes, enhanced by delicate yeasty aromas.

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.

Sourced from vineyards at 1000 to 1200 meters altitude, the grapes - Chardonnay, Pinot Noir, and Malbec - reach their peak, with Malbec lending the wine its signature blush hue and effervescence.



Mendoza region: Argentina's most renowned wineland



Influence of the Andes mountains



↑1000M 1000 a 1200 msnm



Average annual rainfall: 200mm



Heterogeneous soils of alluvial origin



Large daily thermal amplitude



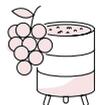
Chardonnay, Pinot Noir, Malbec

WINEMAKING - EXTENDED CHARMAT UNDER SLOW FERMENTATION



1.

Harvest early February to late March. Grapes are pressed to juice.



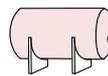
2.

The juice is inoculated with cultured yeast. Primary fermentation occurs in stainless steel tanks.



3.

In June, assemblage occurs which involves blending a combination of new base wines with reserve wines from previous years.



4.

The second fermentation takes place in stainless steel Charmat tanks, where the bubbles of the sparkling wine are born. It is then kept for three to four months in contact with yeasts.

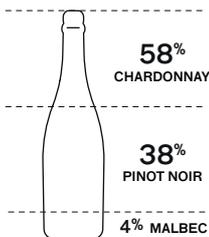


5.

A small amount of dosage liqueur is added. After 3 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



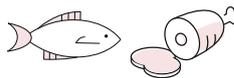
SERVICE



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

42 - 46 °F

FOOD PAIRING



Grilled pink salmon with baked red peppers; sushi and pasta with prawns.

RATINGS & AWARDS



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



2024
SILVER MEDAL
VINALIES INTERNATIONALES
PARIS

AROMAS

Fruity, fresh and silky with lively red fruit. Lively on the palate, Chandon Rosé is fresh and balanced with a silky creamy finish.

ON THE EYE

Salmon color



ON THE NOSE

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

ON THE PALATE

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

KEY FLAVORS



Strawberries



Cherry



Red Plum



Yellow peach



Apricot



White flowers