

Signature

# BRUT ROSÉ



## VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and brightness.

## VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 80% malolactic fermentation. Secondary fermentation takes place in the bottle via the *méthode traditionnelle*. 7% of the blend is skin macerated Pinot Noir red wine, giving this rosé its signature flavors and beautiful shade of pink.

## TASTING NOTES

Charming, lively, and bursting with strawberry, raspberry, and red currant aromas and flavors. Smooth, creamy mouthfeel balances a vivacious intensity perfect for everyday enjoyment with your #chandonsquad

## FOOD PAIRING

Versatility is the name of the game: barbecue, grilled burgers, duck fat fries, paella, smoked salmon, and not-too-sweet desserts.

## DID YOU KNOW?

The red wine for Chandon's rosés is made using a unique process called short skin maceration - extracting color and flavor from the grape skins without extracting bitterness.



## BLEND

73% Chardonnay  
26% Pinot Noir  
1% Meunier

## APPELLATION

California

## ALCOHOL

12%

## DOSAGE

10 g/L

## SUR LATTE AGING

12 - 15 months

## RESERVE WINE

5%–10%

## ACCOLADES

Double Gold Medal  
SF Chronicle  
**88 Points**  
Wine Spectator