

CHANDON

BRUT CLASSIC



COMPOSITION

Chardonnay, Pinot Noir,
Pinot Meunier

In keeping with the style established when the winery was founded, Chandon Brut Classic captures the expression of California's vineyards. Its crisp and fresh flavor profile relies on a blend of the three traditional grape varieties used in Champagne — Chardonnay, Pinot Noir and Pinot Meunier — and adds a celebratory note to any occasion.

VINEYARDS

We source grapes from multiple cool-climate sites to maintain our French heritage by using traditional Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, in its cuvées.

VINTAGE CONDITIONS

Chandon non-vintage sparkling wines are made with lots of wines from multiple vintages.

VINIFICATION

Grapes were gently pressed, fermented into wine, blended and bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, the wine is clarified by riddling, a process which moves the yeast sediment to the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle is topped off with a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least six additional months before release.

TASTING NOTES

Brut Classic consistently expresses our signature flavor profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

FOOD PAIRING

We recommend serving Brut Classic when eating salty, creamy, or nutty foods such as Caesar salad, fried calamari, oysters, or fresh sashimi and sushi.

SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill an ice bucket with ice and water and then immerse the bottle for 20 to 30 minutes. Our Brut Classic is ready to be enjoyed now.

ChandonUSA



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