



1959

UN MONDE  
DE  
POSSIBILITÉS

**BRUT**



**CALIFORNIA**

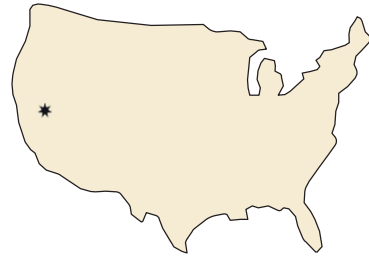
**INTENSE AND FRESH FRUIT FLAVORS  
WITH SUBTLE COMPLEXITY**

# CHANDON BRUT CALIFORNIA



As the signature style of CHANDON, Brut showcases the fruitiness, vibrancy, and freshness of Northern California's warm, sunny days and cool nights.

Grapes for Brut are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this lively, juicy style. A minimum of 12 months ageing imparts a creamy complexity balanced by an elegant mouthfeel.



Sunny, warm days



Cool, foggy nights



Oceanic influence



Microclimate diversity

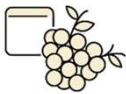


Seasonal rainfall



Topographical variety

## WINEMAKING – MÉTHODE TRADITIONNELLE



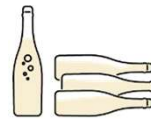
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture CHANDON's signature vibrancy.



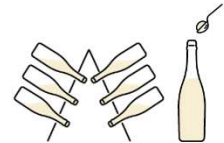
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



In February, assemblage occurs 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 of bottle age, the wine is ready!

## EXPERIENCE

### COMPOSITION AND GRAPES:



64%  
CHARDONNAY

34%  
PINOT NOIR  
2% MEUNIER

### SERVICE:

CHANDON Brut is a refreshing aperitif or an ideal match with salty or creamy dishes.

49°F – 54°F



### FOOD PAIRING RECOMMENDATIONS:

Pair with salty, nutty, or creamy dishes: Caesar salad, fried chicken, calamari, popcorn with white truffle oil.

### COCKTAIL:



#### CHANDON CITRUS FIZZ

3 OZ. CHANDON BRUT  
¼ OZ. BELVEDERE  
¼ OZ. FRESH LEMON  
DASH OF SIMPLE SYRUP

Shake ingredients over ice and strain into a flute. Top with 3 oz CHANDON Brut.

### ACCOLADES:

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



### AVAILABLE FORMATS:



187mL



375mL



750mL



1.5L

## TASTING NOTES

Intense and fresh fruit flavors with subtle complexity.

### ON THE EYE

Vibrant straw yellow with an energetic bead and mousse.



### ON THE NOSE

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

### ON THE PALATE

Creaminess	●●●●●
Acidity	●●●●●
Finish	●●●●●
Sweetness	●●●●●
Brut	8g/L
Alcohol	12%

### KEY FLAVORS



Green Apple



Citrus



Pear



Biscuit



White Flower



Almond

### UPC

187mL	085155001010	375mL	085155002017
750mL	085155000013	1.5L	085155003014