



1959

UN MONDE  
DE  
POSSIBILITÉS

**BRUT ROSÉ**



**CALIFORNIA**

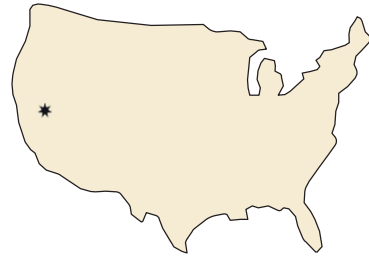
**VIVACIOUS RED FRUIT FLAVORS  
WITH CREAMY SMOOTHNESS**

# 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

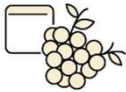


↑ 100M Seasonal rainfall



Topographical variety

## WINEMAKING – MÉTHODE TRADITIONNELLE



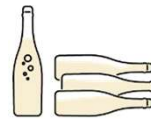
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture CHANDON's signature vibrancy.



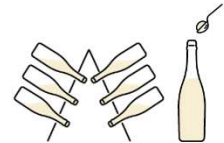
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



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:



60% CHARDONNAY

36% PINOT NOIR

4% MEUNIER

### SERVICE:

Our signature CHANDON California rosé with notes of fresh strawberry, watermelon, and cherry is perfect for sipping all year long with or without food.

49°F – 54°F



### FOOD PAIRING RECOMMENDATIONS:

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

### COCKTAIL:

**CHANDON BUBBLING BERRY**  
3 OZ CHANDON BRUT ROSÉ  
1 OZ BELVEDERE PURE  
½ OZ FRESHLY SQUEEZED LEMON JUICE  
½ OZ SIMPLE SYRUP  
HANDFUL FRESH RASPBERRIES



Shake all ingredients in a shaker tin except CHANDON Brut Rosé. Strain into a wine glass and top with CHANDON Brut Rosé. Garnish with raspberry skewer.

### 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

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%

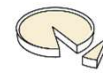
### KEY FLAVORS



Red Currant



Red Cherry



Raspberry Tart



Strawberry



Pomegranate



Pastry/Scone

### UPC

187mL	085155273530	375mL	085155273981
750mL	085155000402	1.5L	085155273530