

FRANCIS COPPOLA

BRUT CUVÉE
CALIFORNIA



SIGNATURE COLLECTION



Our Signature Collection wines are sourced from California's most distinguished growing regions and embody Francis Coppola's enduring belief that fine wine enriches a well-lived life. Each bottle bears Francis's signature – a mark of his devotion to craft and quality.

TASTING NOTE

The Brut Cuvée opens with luscious aromas of pear, citrus, and green apple, unfolding into a crisp, vibrant palate that beautifully expresses the wine's freshness. Delicate notes of toasted coconut and brioche lend depth and refinement, culminating in a clean, graceful finish that exemplifies the timeless elegance of a classic Brut style.

Made for moments that sparkle, this Brut Cuvée brings a lively, feel-good energy to any occasion. Pop it for celebrations, pour it at brunch, or open it just because. It's equally at home at a dressed-up dinner or a laid-back afternoon with friends. Bright, refreshing, and effortlessly stylish, Coppola Brut Cuvée turns any gathering into something worth toasting.

WINEMAKING DETAILS

The Charmat method, executed with precision, becomes a study in modern sparkling craftsmanship. Secondary fermentation unfolds in pristine, temperature-controlled pressure tanks, allowing the wine to build its fine bead while safeguarding the purity of its aromatics. This approach preserves the elegance of fresh orchard fruit and citrus zest, layering in a subtle creaminess without muting the wine's natural expression.

PAIRS WELL WITH

Oysters, Salmon, Creamy Cheeses, Eggs Benedict

VARIETAL	METHOD	TA
White wine blend	Charmat	6.5 g/100 mL
ALCOHOL	RS	pH
11.5%	9 g/L	3.3