



1959

UN MONDE

DE

POSSIBILITÉS

**GARDEN
SPRITZ**



**NATURAL SPRITZ
MADE OF EXCEPTIONAL
SPARKLING WINE**

**PERFECT BALANCE BETWEEN
SWEETNESS AND BITTERNESS**

CHANDON GARDEN SPRITZ

ARGENTINA



Ready to chill and ready to share, Garden Spritz is the blend of an exceptional sparkling wine and a **unique bitters recipe** crafted with **locally sourced fresh oranges** macerated with dry orange peels, herbs and spices carefully selected from the finest terroirs in the world. We bring nature to the world of spritz : enjoy our 100% natural Spritz.

No artificial flavors and **no artificial colorants** are used at any stage in its production. Our blend is crafted purposely to make it simply and naturally delicious.



Fresh ingredients, including locally sourced Valencia oranges



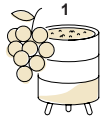
All natural ingredients, no artificial colorants, no artificial aromas



Superior Chandon Sparkling Wine



Capitalize on the rise of the spritz and aperitif moment



EXCEPTIONAL SPARKLING WINE

We use the **Slow-Ferment Long Charmat Method**:
Harvest in January/February and pressing.
1st fermentation in tank then tasting.
Blending.
2nd fermentation and ageing in tank.

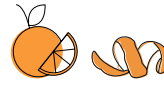
WINEMAKING

2



BLEND OF HERBS & SPICES

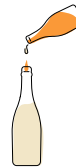
Several herbs & spices, selected from the best terroirs in the world, bring their unique qualities to the blend, including amargo for bitterness, chamomile for the delicate florals, cardamom's slightly sweet herbal notes, and black peppers' warm spice.
Each component is individually macerated in ethyl alcohol made from grapes.



AROMATIC ORANGES

Harvested in August under the supervision of our winemakers. Valencia oranges are carefully selected for their quality.
They are cleaned and peeled by hand.
Orange peels are dried.
Dried peels and fresh zests are then separately, slowly macerated with alcohol made from grapes.

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BLENDING + BOTTLING

The Garden liqueur is added to our Argentinian sparkling wine just before bottling to create Chandon Garden Spritz.

GARDEN LIQUEUR

Blending of macerated spices and oranges peels to create Garden liqueur

EXPERIENCE

COMPOSITION AND GRAPES



CHARDONNAY
+
PINOT NOIR
+
SEMILLON

BITTER
LIQUEUR

FOOD PAIRING RECOMMENDATIONS

Garden Spritz pairs beautifully with spicy Asian food, sushi and sashimi, old cheddar, dried exotic fruits and nuts.



AVAILABLE FORMATS:



187ML



750ML

SERVE

READY TO CHILL AND POUR

Pour Chandon Garden Spritz into a large glass. Add 3-4 ice cubes.

ELEVATED SERVE

6OZ OF CHANDON GARDEN SPRITZ
+
3-4 ICE CUBES
+
1 ORANGE SLICE
+
ROSEMARY



TASTING NOTES

Perfect balance between sweetness & bitterness

ON THE EYE



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Citric ●●●●●
Spicy ●●●●●
Vegetal ●●●●●

ON THE PALATE

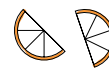
Bitterness ●●●●●
Acidity ●●●●●
Freshness ●●●●●
Finish ●●●●●
Sweetness ●●●●●

60g/L
Alcohol 11.5%

KEY FLAVORS



Spicy character



Zesty yet rich orange flavours



Nice citric tension which balances the sweetness

Bitterness becomes more obvious at the end, to bring some taste lift which counterbalances the sweet character and invites to repeat the sip.

UPC

187ML: 085155273899, 187ML 4PK: 085155273905,
750ML: 085155273837