

Signature

SWEET STAR



VINEYARDS

Primarily grower-sourced grapes from as many as seven different high-quality Northern California appellations.

VINIFICATION

Primary fermentation in 100% stainless steel, with secondary fermentation via *Methode Traditionelle*.

TASTING NOTES

Exotic and generous, Sweet Star is juicy on the nose and silky on the palate – honey, stone fruit, nectarine, mango, and orange contribute to the perfect balance of sweetness, fruitiness, and structure, with a refreshingly bright finish.

FOOD PAIRING

Spicy dishes, decadent desserts or brunch are a match. Try with Pad Thai, yellow curry, chicken and waffles, or lemon meringue pie. Also try Sweet Star over ice with a garnish of your choice!

DID YOU KNOW?

You can find Chandon Sweet Star in our 187ml go-anywhere aluminum bottles: the Chandon AluMini.



BLEND

Primarily Chardonnay, with Pinot Noir & Meunier

APPELLATION

California

ALCOHOL

12%

DOSAGE

32 g/L

SUR LATTE AGING

12 - 15 months

RESERVE WINE

5%

ACCOLADES

90 Points

Intl. Wine Challenge

Gold Medal

Women's Wine & Spirits Awards