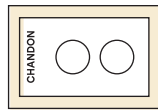


# Tips to prepare for your CHANDON Tasting Experience

## PREP IT!



Gather the number of glasses you will use for your tasting



Print the Tasting Mat for Your Tasting Glasses (Included in This Kit)



Prepare snacks you may want to enjoy during your tasting. We recommend potato chips, fries, popcorn, oysters, caviar, cheeses, charcuterie, berries and nuts.

## CHILL IT!

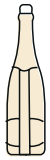


Bubbly is best chilled to 45-55°F

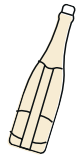


In a fridge for 30 minutes, or equal parts ice and water for 30 minutes

## OPEN IT!



Be sure the bottle is dry, and maintain control of it



Point it away from you, people, or objects



Remove foil, then place the hand or thumb, securely on cork



Pull down wire loop on hood, and twist 6 half turns counterclockwise



Keeping firm grasp on the cork, twist from the bottom of the bottle not the cork

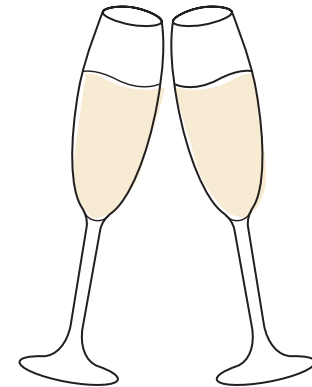


Let the pressure ease the cork out of the bottle, you should hear a light pop

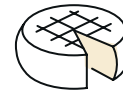
## DRINK IT!



You don't need flutes! White wine glasses are best



Share with friends or use a sparkling stopper to keep leftovers for a day or two

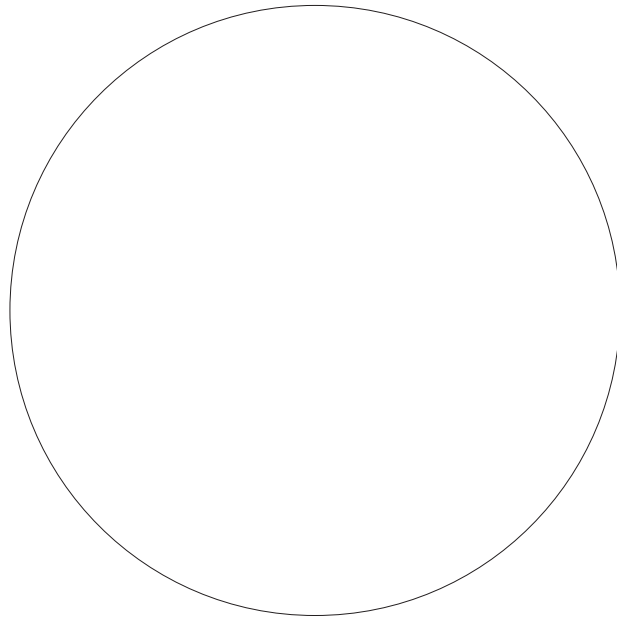


Pair Chandon bubbly with any food and any occasion

# CHANDON

At the pinnacle of the CHANDON range stands our prestige cuvée – Étoile. French for “star,” Étoile Brut is blended using each vintage’s highest quality blocks from our Carneros vineyard, along with a multitude of library base wines.

The resultant complexity is furthered by a minimum sixty months of ageing sur lies, imparting an elegance and finesse that is truly the ultimate expression of CHANDON.



ÉTOILE BRUT

## KEY FLAVORS



Brioche



Brown Spice



Baked Apple



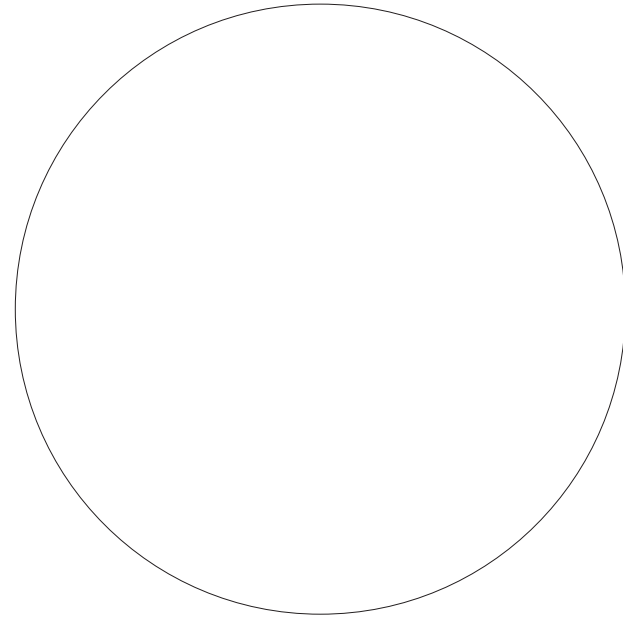
Honey



Toasted Almond



Hazelnut



ÉTOILE ROSÉ

## KEY FLAVORS



Fresh Plum



Dried Apricot



Cocoa Powder



Blackcurrant



Nutmeg



Raspberry