



1959

UN MONDE

DE
POSSIBILITÉS

GARDEN
TEA



EXCEPTIONAL
SPARKLING WINE WITH
A HOUSEMADE EARL
GREY TEA BLEND

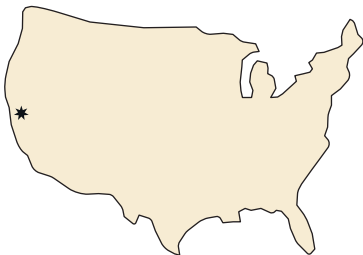
VIBRANT CITRUS FRESHNESS WITH
ELEGANT FLORAL NOTES

CHANDON GARDEN TEA CALIFORNIA

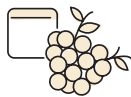


Chandon Garden Tea is an innovative expression that highlights the surprising parallels between two worlds: tea and wine. Climate, soil, geography, craftsmanship, culture, and blending are at the heart of each product, combined with centuries of tradition and experimentation.

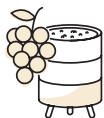
By blending exceptional Chandon sparkling wine with a housemade Earl Grey tea, Garden Tea showcases the delicious freshness of our California sparkling wine and the elegant complexity of the world's finest teas.



WINEMAKING – MÉTHODE TRADITIONELLE



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.



Crafted using the Methode Traditionelle, Garden Tea shows the characteristic vibrancy and finesse of every Chandon sparkling wine. Primary fermentation takes place in stainless steel. Secondary fermentation takes place in the bottle, with a minimum of 12 months on the yeast lees.



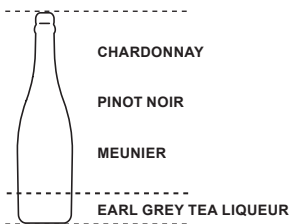
Cold brewed in-house to achieve perfect balance, Garden Tea's Earl Grey blend is crafted using Darjeeling, Ceylon, and Assam teas infused with the oil of bergamot. This flavorful mixture of teas is then blended into a traditional dosage liqueur.



Finally, the Early Grey liqueur is added to our Chandon sparkling wine at dosage, after disgorgement, just before a cork seals the bottle.

EXPERIENCE

COMPOSITION AND GRAPES



FOOD PAIRING RECOMMENDATIONS



Garden Tea is delicious on its own, or paired with lightly smoked cod, salmon, or duck, vegetarian ramen or samosas, crème brûlée or a Burmese tea leaf salad.

SERVE

Serve Chandon Garden Tea well-chilled in a wine glass.



To add a zesty, refreshing citrus note garnish with a lemon twist.



TASTING NOTES

Vibrant citrus freshness with elegant floral notes

ON THE EYE

Vibrant straw yellow with an energetic bead and mousse



ON THE NOSE

Fruity	● ● ● ● ●
Floral	● ● ● ● ●
Toasty	● ● ● ● ●
Mineral	● ● ● ● ●
Brioche	● ● ● ● ●

ON THE PALATE

Bitterness	● ● ● ● ●
Acidity	● ● ● ● ●
Citrus	● ● ● ● ●
Finish	● ● ● ● ●
Sweetness	● ● ● ● ●
Sec	30g/L
Alcohol	11%

KEY FLAVORS



Refreshing citrus



Complex Bergamot



Elegant Floral

Chandon's vibrant freshness and crisp fruitiness seamlessly mingle with the elegant floral and citrus notes of Earl Grey tea. Notes of quince, white peach, and black tea lead to a lengthy, refreshing finish.