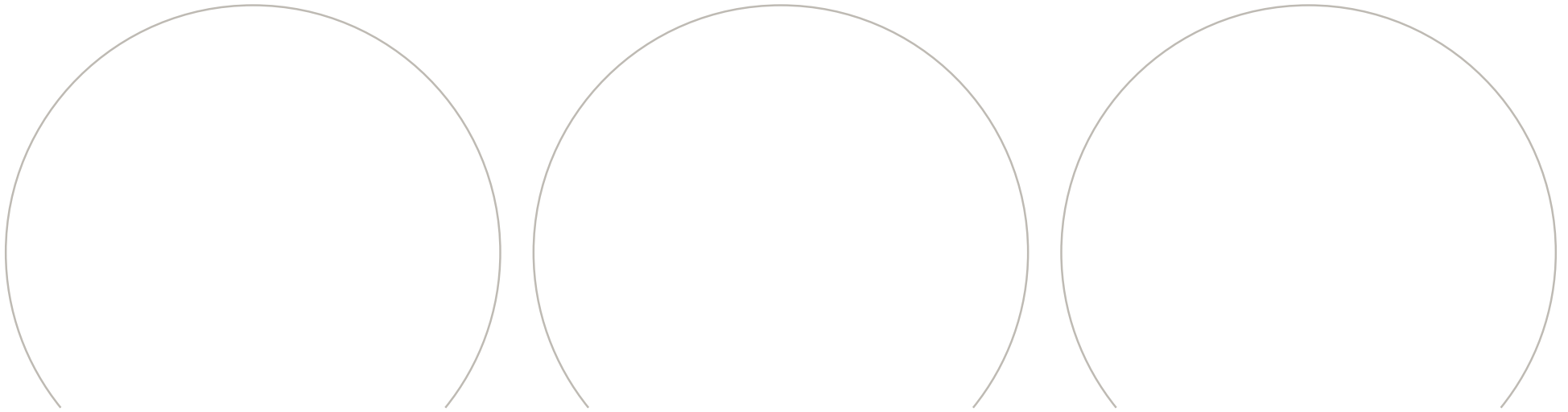


# CHANDON

Each vintage tells a story. The tale from Napa Valley's 2017 vintage is a hero's journey marked by challenging weather conditions and unfortunate wildfires. The year began with ample rainfall, breaking the persistent drought conditions. While this started the season on a positive note, conditions changed with a very hot summer that led to an accelerated ripening process and grapes with concentrated flavors.

Come along as we take a trip through 2017 and explore the exceptional wines this harvest produced. Grab a glass, pencil, fellow wine drinkers, and get to tasting.



## MT. VEEDER VINTAGE BRUT 2017

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## YOUNTVILLE VINTAGE BRUT 2017

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## LOS CARNEROS VINTAGE BRUT 2017

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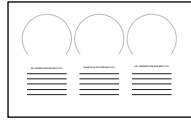
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# Tips to prepare for your CHANDON Virtual Experience

## AS DATE APPROACHES



Gather the number of glasses you will use for your tasting



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



Download the winery image of your choice and set as your Virtual Background (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!

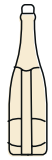


Bubbly is best chilled to 45-55°F

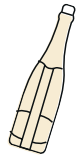


In a fridge for 30 minutes, or equal parts ice and water for 30 minutes

## OPEN IT!



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



Point it away from you, people, or objects



Remove foil, the 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

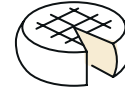


Let the pressure ease the cork out of the bottle, you should hear a light pop

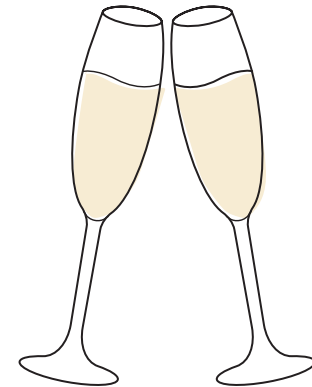
## DRINK IT!



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



Pair Chandon bubbly with any food and any occasion



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