

Signature

# SWEET STAR



## VINEYARDS

Sourced from high-quality, cool climate Northern California appellations, with harvest taking place at night to capture Chandon's signature freshness and brightness.

## VINIFICATION

After gentle pressing, primary fermentation takes place in stainless steel, followed by 75% malolactic fermentation. Secondary fermentation takes place in the bottle via the *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 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

67% Chardonnay  
33% Pinot Noir

## 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