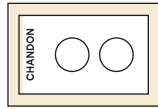


Tips to prepare for your CHANDON Tasting Experience

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!

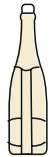


Bubbly is best chilled to 45-55°F

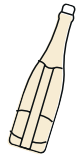


In a fridge for 30 minutes, or equal parts ice and water for 30 minutes

OPEN IT!



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



Point it away from you, people, or objects



Remove foil, 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

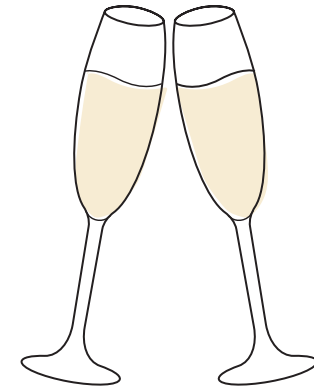


Let the pressure ease the cork out of the bottle, you should hear a light pop

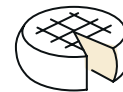
DRINK IT!



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

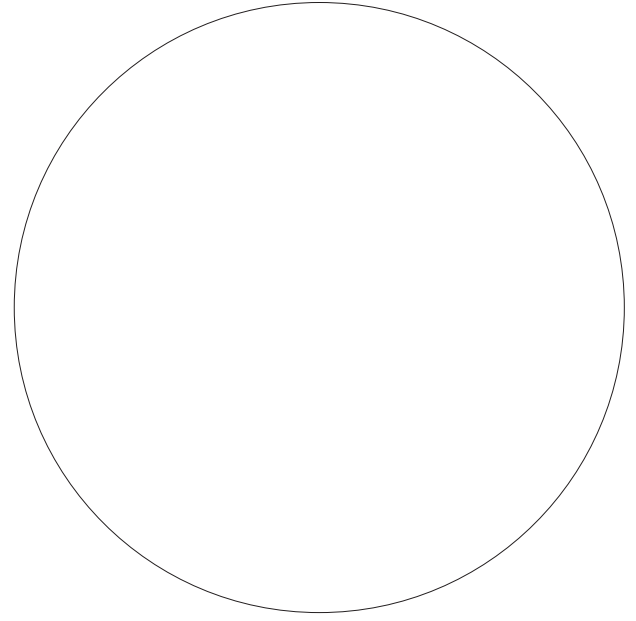
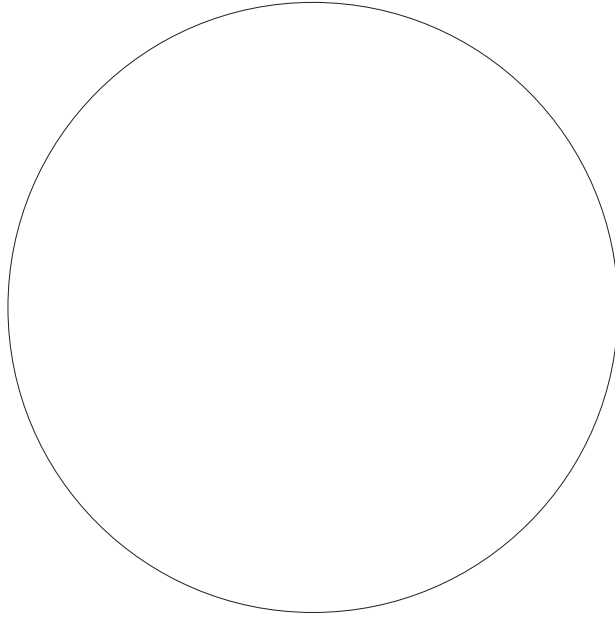
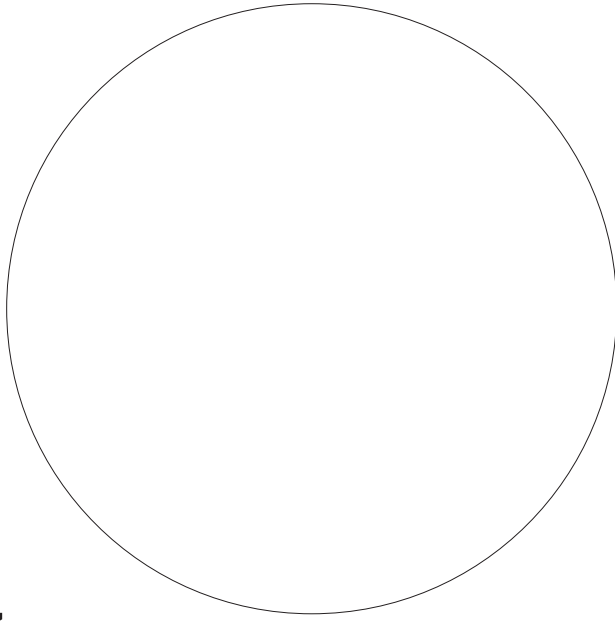


Share with friends or use a sparkling stopper to keep leftovers for a day or two



Pair Chandon bubbly with any food and any occasion

CHANDON



RÉSERVE BLANC DE BLANCS

highlights the elegance and finesse of Chardonnay sourced from top vineyard sites in Northern California. It is both indulgently rich and zesty, with refreshing acidity and a long, lingering finish.

As part of the Réserve tier, CHANDON Blanc de Blancs receives extended ageing *sur lie*, which imparts delicate complexity and rich texture to balance its crisp fruitiness.

KEY FLAVORS



Honey



Pear



Toasted Walnut



Yellow apple



Brioche



Lemon

CHANDON BY THE BAY RÉSERVE BLANC DE BLANCS

is our ode to Chardonnay, a Blanc de Blancs that pays tribute to our Los Carneros terroir.

Los Carneros is Napa's coolest growing region, with shallow clay soil and a maritime-influenced climate (thanks to the San Francisco Bay) yielding grapes perfect for expressing CHANDON's signature vibrancy and balance.

KEY FLAVORS



Crème Brûlée



Grilled Peach



Vanilla Blossom



Lemon Curd



Dried Peach

BARREL FERMENTED RÉSERVE BLANC DE BLANCS

pushes Chardonnay to its limits while maintaining its elegance and finesse.

Sourced from our Los Carneros vineyard, this wine is fully fermented in French oak barrels creating a more powerful, complex style of sparkling wine.

This wine is very distinctive and different than anything in the Chandon portfolio. A rich nose, intense with oak, vanilla and spices lead into a warm intense mouthfeel round, rich and opulent.

KEY FLAVORS



Custard



Vanilla



Mandarin Peel



Croissant



Meyer Lemon Curd