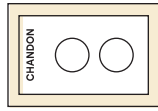# Tips to prepare for your CHANDON Tasting Experience

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.
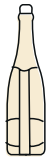
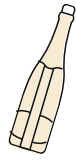## CHILL IT!

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

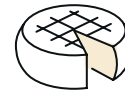Keeping firm grasp on the cork, twist from the bottom of the bottle not the cork

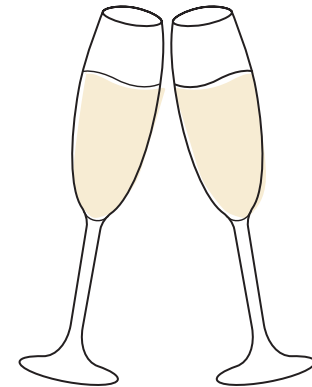Let the pressure ease the cork out of the bottle, you should hear a light pop

DRINK IT!

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

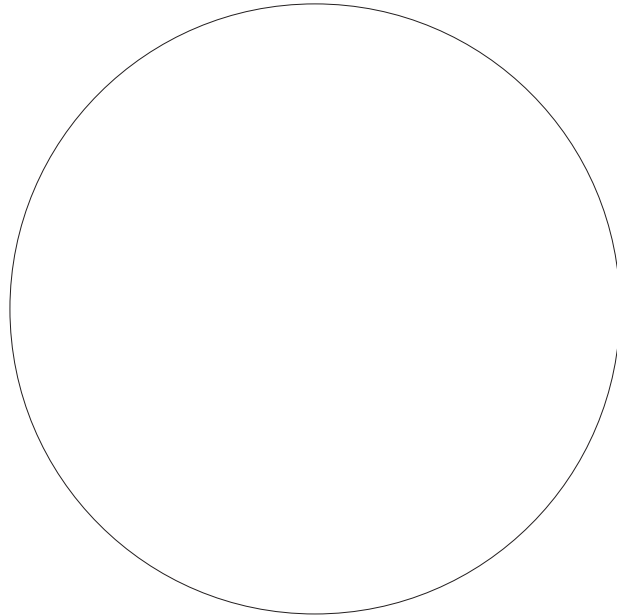Pair Chandon bubbly with any food and any occasion

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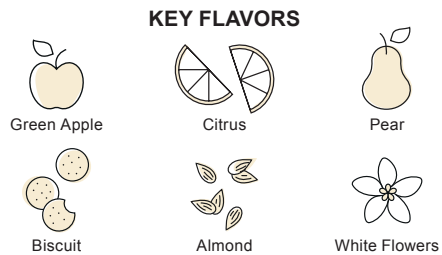
CHANDON

Our signature wine, Chandon Brut showcases the fruitiness, vibrancy, and freshness of Northern California's warm, sunny days and cool nights.

Grapes for Chandon Brut are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this lively, juicy style. A minimum of 12 months ageing imparts a creamy complexity balanced by an elegant mouthfeel.
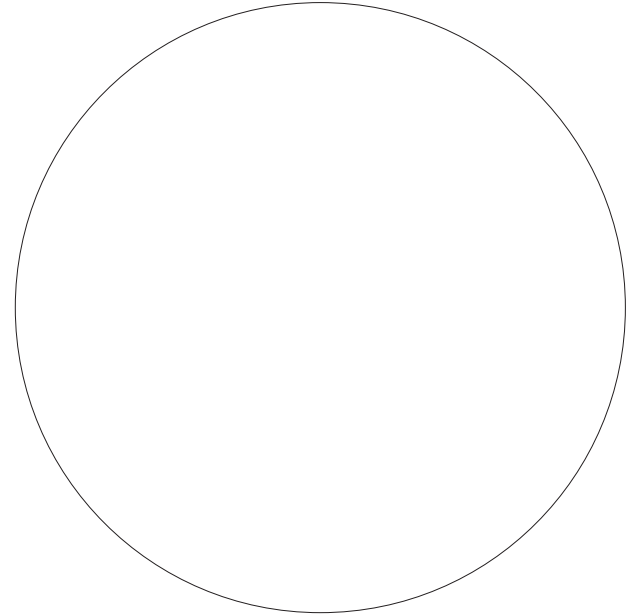
Vivacious and juicy, Chandon Brut Rosé is a bright, dry rosé with a refreshing lightness - perfect for sipping all year long.

Grapes for Brut Rosé are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this vibrant, smooth style. A minimum of 12 months ageing imparts a creamy complexity balanced by juicy red fruit notes.

CHANDON BRUT

KEY FLAVORS

Green Apple   Citrus   Pear

Biscuit   Almond   White Flowers

CHANDON BRUT ROSÉ

KEY FLAVORS

Strawberry   Red Cherry   Raspberry Tart

Red Currant   Pomegranate   Pastry/Scone