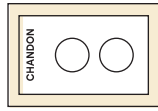


Tips to prepare for your CHANDON Tasting Experience

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!

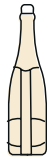


Bubbly is best chilled to 45-55°F

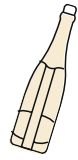


In a fridge for 30 minutes, or equal parts ice and water for 30 minutes

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

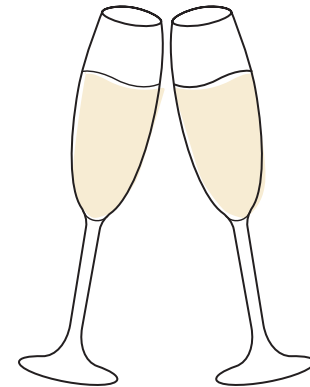


Let the pressure ease the cork out of the bottle, you should hear a light pop

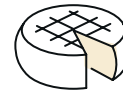
DRINK IT!



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

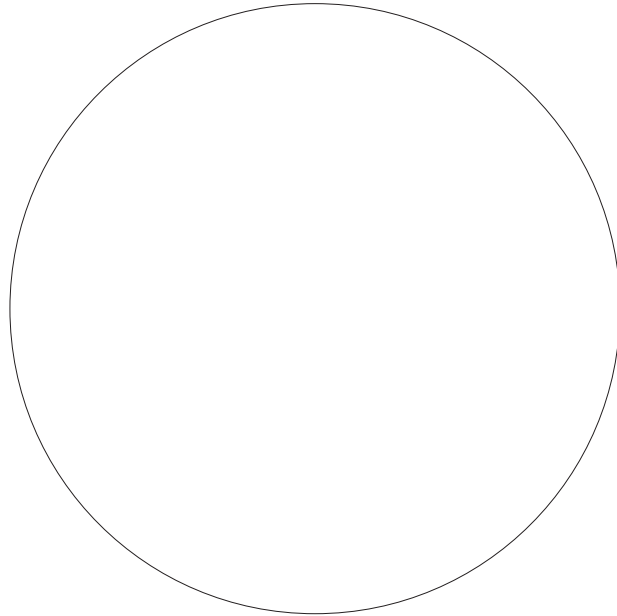


Pair Chandon bubbly with any food and any occasion

CHANDON

CHANDON Reserve Brut showcases the intensity and complexity of exceptional grapes sourced from top vineyard sites in Northern California. It is structured, robust, and vibrant, highlighting the nuances of each vineyard and balancing its richness with bright freshness.

As part of the Reserve tier, CHANDON Reserve Brut receives extended ageing sur lie, which imparts toasty complexity and elegant texture that compliment its soft fruitiness.



RÉSERVE BRUT

KEY FLAVORS



Hazelnut



Boysenberry



Toast



Peach



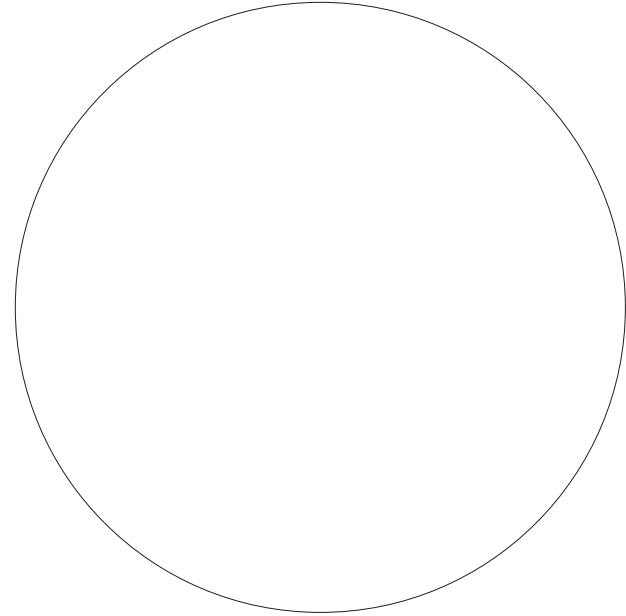
Black Plum



Pie Crust

CHANDON Reserve Pinot Noir Rosé marries the rich ripeness of Carneros-grown Pinot Noir with the classically bright acidity that is so characteristic of this cool-climate growing region. Juicy and rich, its vibrant fruit flavors are complemented by toasty and spicy notes.

As part of the Reserve tier, CHANDON Reserve Pinot Noir Rosé receives extended ageing sur lie, imparting complex subtlety into a sparkling wine packed with juicy red fruit aromas and flavors.



RÉSERVE PINOT NOIR ROSÉ

KEY FLAVORS



Plum



Fuji Apple



Pink Peppercorn



Black Cherry



Strawberry



Toast