

CHANDON SPRITZ

READY TO SERVE
JUST ADD ICE



ORANGE PEEL
& SPICES

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ORANGE PEEL & SPICES



Our CHANDON Spritz Collection elevates spritz. Crafted with natural flavors into a ready-to-serve sparkling cocktail.

CHANDON Spritz Orange Peel & Spices takes our exceptional CHANDON sparkling wine and adds a unique twist: our blend of orange macerates crafted with organic oranges and spices. A secret recipe, ready to serve, ready to share - always over ice and served with a dried orange slice and a sprig of rosemary.

Zesty energy. A sip of pure refreshment.



A UNIQUE SPRITZ RECIPE
Ready to serve, Ready to share

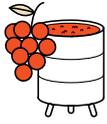


THE PERFECT SERVE
Just add ice and enjoy!



NATURAL FLAVORS
Crafted from a macerate of fresh and dried orange peels and spices

WINEMAKING



1.

EXCEPTIONAL SPARKLING WINE

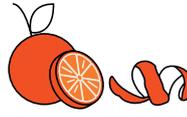
We use our Slow-Ferment Long Charmat Method to preserve the fruit expression of our grapes. 1st fermentation happens in tanks. 2nd fermentation and ageing continue in stainless steel tanks to preserve the freshness of our wines.



2.

SECRET BLEND OF SPICES

Our selection of spices is individually macerated in grape to extract the finest aromatic notes - from the bright freshness of cardamom to the warm and comforting touch of chamomile.



3.

AROMATIC ORANGES

Our perfectly ripe Valencia oranges are grown on a sustainable family farm in Tucumán, Argentina. Once harvested, the oranges are carefully peeled, with some rinds oven-dried to enhance the depth of flavor. We use both dried and fresh oranges in our blend, macerating the rinds in grape to extract the finest aromatic notes.



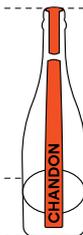
4.

BLENDING + BOTTLING

Our zesty, aromatic, refreshing orange and herbs macerates are blended with our sparkling wine just before bottling to create CHANDON Spritz Orange Peel & Spices.

EXPERIENCE

COMPOSITION AND GRAPES



CHARDONNAY
+
PINOT NOIR
+
SÉMILLON

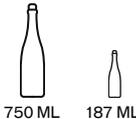
ORANGE PEEL AND SPICES MACERATE

FOOD PAIRING

CHANDON Spritz Orange Peel & Spices pairs beautifully with a variety of antipasti and dishes, such as:

- Spicy Asian food, sushi, and sashimi
- A charcuterie board, accompanied by a selection of cheeses like Old Cheddar
- Dried exotic fruits and nuts

AVAILABLE FORMATS



750 ML 187 ML

READY WHEN YOU ARE

Pour CHANDON Spritz Orange Peel & Spices into a large glass. Add 3-4 ice cubes. Ideally garnish with rosemary and a dried orange slice.

150 ML OF CHANDON SPRITZ
+
3-4 ICE CUBES

BEST SERVED WITH

ROSEMARY
+
1 DRIED ORANGE SLICE



READY TO SERVE



+
ICE

+
GARNISH

AROMAS

Perfect balance between sweetness and bitterness

COLOR



ON THE NOSE

Fruity ● ● ● ● ●
Floral ● ● ● ● ●
Citric ● ● ● ● ●
Spicy ● ● ● ● ●
Vegetal ● ● ● ● ●

ON THE PALATE

Bitterness ● ● ● ● ●
Acidity ● ● ● ● ●
Freshness ● ● ● ● ●
Finish ● ● ● ● ●
Sweetness ● ● ● ● ●
10.8g sugar per serve (150mL)
Alcohol 11.5%

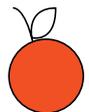
PRIMARY FLAVORS



Spicy notes



Zesty yet rich orange flavors



Citric tension to balance the sweetness

Bitterness emerges on the finish, counterbalancing the sweetness in an invitation to take another sip

UPC

187mL: 85155273899
750mL: 85155273837

PRICING INFO

CHANDON Spritz Orange Peel & Spices 750mL format is line-priced with the CHANDON Spritz Collection, as well as with CHANDON Brut & Brut Rosé, and 187mL format is line-priced with CHANDON Brut & Brut Rosé (187mL)