

CHANDON SPRITZ

READY TO SERVE
JUST ADD ICE



LEMON
& VERBENA

CHANDON SPRITZ

LEMON & VERBENA



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

CHANDON Spritz Lemon & Verbena is a vibrant blend of our **6% ALC sparkling wine** and a **macerate** of handpicked Argentinian Tucumán lemons and Catamarca verbena, infused with a selection of aromatic herbs, spices, and plants, including chili white pepper, ginger, and even artichokes! A unique recipe, ready to serve, ready to share – always over ice and ideally served with a lemon slice and a sprig of rosemary.

Bright zest. Herbal elegance. A sip of pure refreshment.



A UNIQUE SPRITZ RECIPE
Ready to serve, Ready to share



90 CALORIES
Per 5 Fl Oz Serving



NATURAL FLAVORS
Crafted from a macerate of lemon & verbena



6% ALC
No need to use dealcoholization in our process

WINEMAKING



1.

HOW TO CRAFT A 6% ALC SPARKLING WINE?

Our low-alcohol base wine is the result of a new approach from our global community of winemakers. We combine low-sugar aromatic grapes with a hybrid fermentation process so there's no need to use dealcoholization. We simply seal our tanks – where the bubbles are made – and stop fermentation when the alcohol level hits 6%.



2.

LOW MATURITY GRAPES

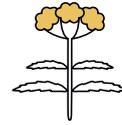
We carefully select extra aromatic Muscat grapes harvested at lower maturity to ensure the lowest level of residual sugar while preserving the grape's vibrant aromatic profile.



3.

FRESH LOCAL LEMONS

We use fresh ingredients, including sustainably grown lemons from Tucumán, Argentina. Handpicked at peak ripeness, they bring a bright zest and crisp freshness to every sip.



4.

SECRET BLEND

We craft a unique blend that includes several individually macerated spices, herbs, and plants, such as chili white pepper, gentian, and verbena, to enhance the blend with a subtle touch.



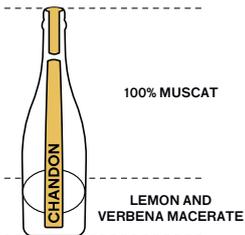
5.

BLENDING + BOTTLING

Our macerate is then blended with our 6% ALC sparkling wine before bottling, the final step for CHANDON Spritz Lemon & Verbena to be ready!

EXPERIENCE

COMPOSITION AND GRAPES



FOOD PAIRING

CHANDON Spritz Lemon & Verbena pairs beautifully with a variety of antipasti and dishes, such as:

- Ricotta, honey, and rosemary bruschettas
- Oysters with lemon and white pepper
- Octopus carpaccio with ginger and lemon

AVAILABLE FORMATS



750 ML

READY WHEN YOU ARE

Pour CHANDON Spritz Lemon & Verbena into a large glass. Add 3-4 ice cubes. Ideally garnish with a sprig of rosemary and a fresh lemon slice.

150 ML OF CHANDON SPRITZ
+
3-4 ICE CUBES

BEST SERVED WITH

ROSEMARY
+
1 FRESH LEMON SLICE



READY TO SERVE



AROMAS

Perfect balance between freshness and spiciness

COLOR



ON THE NOSE

Fruity ●●●●●●●●●●
Floral ●●●●●●●●●●
Citric ●●●●●●●●●●
Spicy ●●●●●●●●●●
Zesty ●●●●●●●●●●

ON THE PALATE

Bitterness ●●●●●●●●●●
Acidity ●●●●●●●●●●
Freshness ●●●●●●●●●●
Sweetness ●●●●●●●●●●
10.8g sugar per serve (150 mL)
Alcohol 6%

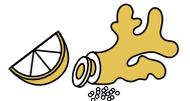
PRIMARY FLAVORS



Bright and zesty lemon



Crisp and aromatic verbena



Subtle spicy warmth with ginger and white pepper

A lively fusion of citrus brightness, delicate herbal notes, and a gentle spicy kick

UPC

750mL: 85155274360

PRICING INFO

CHANDON Spritz Lemon & Verbena is line-priced with the CHANDON Spritz Collection, as well as with CHANDON Brut & Brut Rosé