

CHANDON SPRITZ

READY TO SERVE
JUST ADD ICE



**BERRIES
& HIBISCUS**

CHANDON SPRITZ

BERRIES & HIBISCUS



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

CHANDON Spritz Berries & Hibiscus is a vibrant blend of our **6% ALC sparkling wine** and a **macerate** of handpicked raspberries and blackcurrants from Patagonia, Argentina, hibiscus, and a selection of aromatic herbs and spices. A unique recipe, ready to serve, ready to share – always over ice and ideally served with a mint leaf and raspberries.

Lively and bold. A sip of pure refreshment.



A UNIQUE SPRITZ RECIPE
Ready to serve, Ready to share



93 CALORIES
Per 5.1 Oz Serving

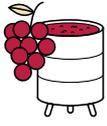


NATURAL FLAVORS
Crafted from a macerate of handpicked raspberries and blackcurrants



6% ALC
No need to use dealcoholization in our process

WINEMAKING



1.

HOW TO CRAFT A 6% ALC SPARKLING WINE?

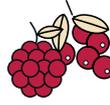
Our low-alcohol base wine is the result of a new approach from our global community of winemakers. We combine low-sugar aromatic grapes with a hybrid fermentation process so there's no need to use dealcoholization. We simply seal our tanks – where the bubbles are made – and stop fermentation when the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

We use fresh ingredients, including handpicked raspberries and blackcurrants from Patagonia, Argentina.



4.

SECRET BLEND

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



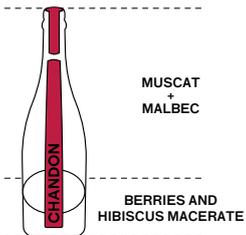
5.

BLENDING + BOTTLING

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

EXPERIENCE

COMPOSITION AND GRAPES



FOOD PAIRING

CHANDON Spritz Berries & Hibiscus pairs beautifully with a variety of desserts, such as:

- Mini goat cheese, honey and thyme tartlets
- Red berry tart with lemon cream
- White chocolate with cardamom

AVAILABLE FORMATS



750 ML

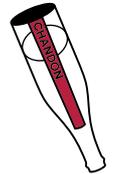
READY WHEN YOU ARE

Pour CHANDON Spritz Berries & Hibiscus into a large glass. Add 3-4 ice cubes. Ideally garnish with a mint leaf and raspberries.

150 ML OF CHANDON SPRITZ
+
3-4 ICE CUBES

BEST SERVED WITH

MINT
+
RASPBERRIES



READY TO SERVE



AROMAS

Perfect balance between freshness and sweetness

COLOR



ON THE NOSE

Fruity	● ● ● ● ●
Floral	● ● ● ● ●
Citric	● ● ● ● ●
Spicy	● ● ● ● ●
Herbal	● ● ● ● ●

ON THE PALATE

Bitterness	● ● ● ● ●
Acidity	● ● ● ● ●
Freshness	● ● ● ● ●
Sweetness	● ● ● ● ●
Fruity	● ● ● ● ●
	11.5g sugar per serve (150 mL)
Alcohol	6%

PRIMARY FLAVORS



A harmonious blend of berry sweetness and crisp freshness



A touch of delicate spice sensation



Floral hibiscus with subtle herbal depth from rosemary

A burst of vibrant berry freshness balanced by a subtle tartness and a delicate spice

UPC

750mL: 85155274377

PRICING INFO

CHANDON Spritz Berries & Hibiscus is line-priced with the CHANDON Spritz Collection, as well as with CHANDON Brut & Brut Rosé