



SWEET STAR



COMPOSITION

Chardonnay, Pinot Noir,
Pinot Meunier

COCKTAILS

Serve Sweet Star with ice, a
sprig of mint and/or a wedge
of grapefruit.

At Chandon, we are true California sparkling wine pioneers. In keeping with the style established when the winery was founded, Sweet Star draws on our French heritage and the innovative spirit of California. Like all Chandon wines, Sweet Star is a sophisticated and vibrant sparkling wine that enlivens all occasions.

VINEYARDS

Sourcing grapes from multiple cool-climate sites, Chandon maintains its French heritage by using traditional Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, in its cuvées.

VINTAGE CONDITIONS

Chandon non-vintage sparkling wines are made by blending several wines from multiple vintages with the intention of replicating our house-style influenced by sunny California.

VINIFICATION

Grapes were gently pressed, fermented into wine, blended and bottled along with yeast and sugar to start the second fermentation that makes méthode traditionnelle wines effervescent. After aging, the wine is clarified by riddling, a process which moves the yeast sediment to the neck of the bottle. The necks are frozen, and the yeast is expelled in a process called disgorgement. To balance the acidity before applying the cork, each bottle is topped off with a small amount of liqueur, sugar dissolved in reserve wine, also known as the dosage. The wine is then aged at least three additional months before release.

TASTING NOTES

The nose pops with aromas of bright peach, nectarine, grapefruit and tropical fruits complimented by floral notes. The fruit aromas extend onto the generous palate which is rich and sweet but with a distinctive, refreshing acidity that brightens the mouthfeel.

FOOD PAIRING

Sweet Star is the perfect match for all types of spicy dishes, such as Thai curry, Jamaican jerk chicken or a spiced mango salad accompanying Pad Thai. We're also dreaming of chicken and waffles for brunch or rich, decadent desserts such as lemon meringue pie or crème brûlée

SERVING AND CELLARING

We recommend serving our sparkling wine chilled. To do so quickly, fill an ice bucket with ice and water and then immerse the bottle for 20 to 30 minutes.

ChandonUSA



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