

CHANDON

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Garden

SPRITZ

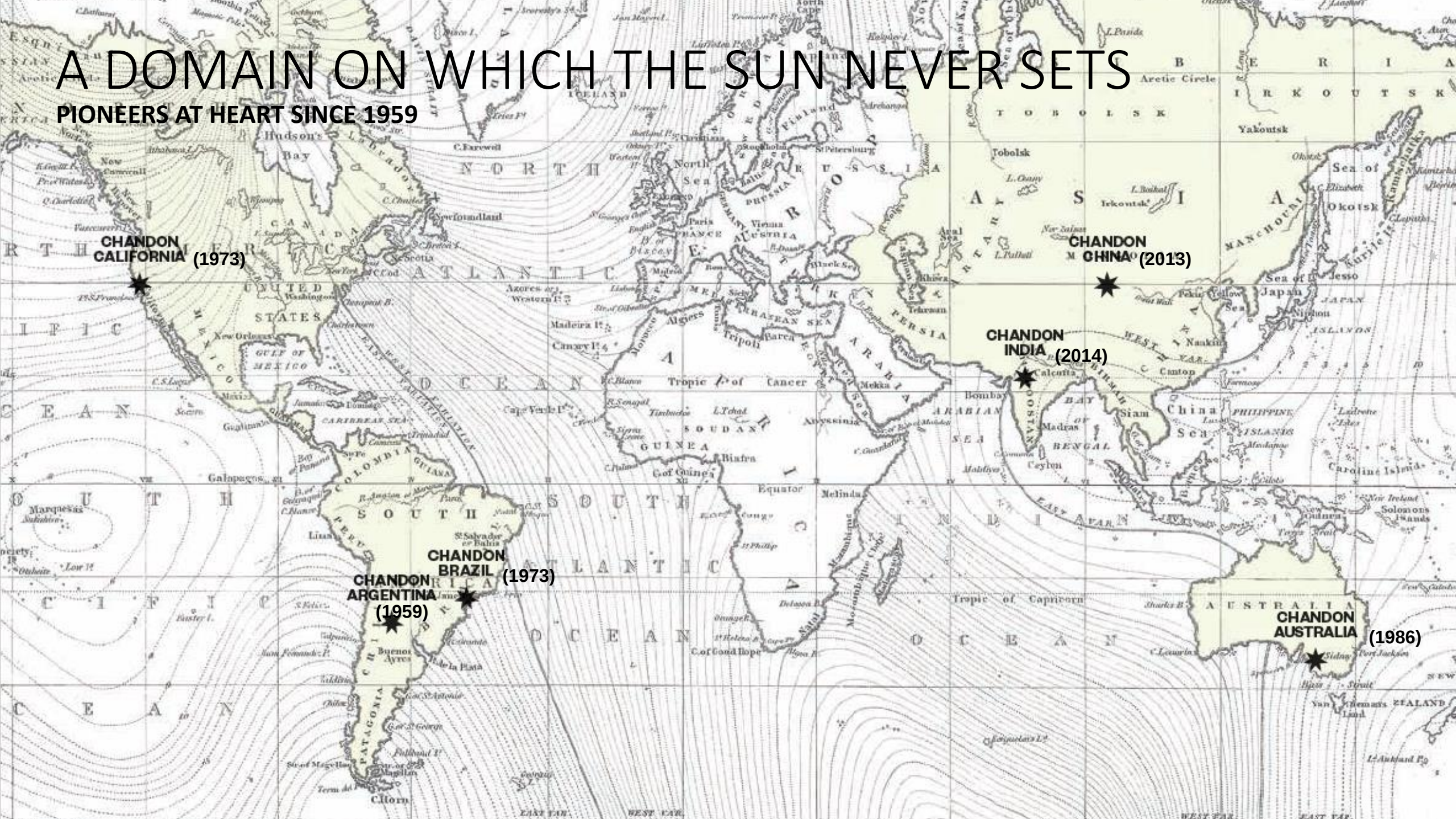


1959

UN MONDE
DE
POSSIBILITÉS

A DOMAIN ON WHICH THE SUN NEVER SETS

PIONEERS AT HEART SINCE 1959





CHANDON

Garden

SPRITZ

**CHANDON BRINGS NATURE TO THE WORLD OF SPRITZ
BLENDING ITS EXCEPTIONAL SPARKLING WINE
WITH LOCALLY SOURCED ORANGE BITTERS**

NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
50% LESS SUGAR
READY-TO-CHILL

CHANDON GARDEN SPRITZ ARGENTINA



Ready to chill, ready to share, Garden Spritz is the blend of an exceptional sparkling wine and a **unique bitters recipe** crafted with **locally sourced fresh oranges** macerated with dry orange peels, herbs and spices carefully selected from the finest terroirs in the world.

We bring nature to the world of spritz : enjoy our 100% natural Spritz. **No artificial flavors** and **no artificial colorants** are used at any stage in its production. Our blend is crafted purposely using **half the sugar** of other Spritz brands, making it simply and naturally delicious.



Fresh ingredients, including locally sourced Valencia oranges



All natural ingredients, no artificial colorants, no artificial aromas



Superior Chandon Sparkling Wine



Twice the bubbles and 1/2 sugar of an Italian Spritz



MENDOZA

WINEMAKING



EXCEPTIONAL SPARKLING WINE

We use the **Slow-Ferment Long Charmat Method**:
Harvest in January/February and pressing.
1st fermentation in tank then tasting.
Blending.
2nd fermentation and ageing in tank.



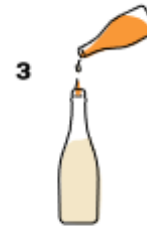
SECRET BLEND OF SPICES

Carefully selected spices from the best terroirs in the world.
Several spices & herbs among which we have cardamom, black pepper, quassia and chamomille.
Spices are individually macerated in ethyl alcohol made from grapes.



AROMATIC ORANGES

Harvest in August under the supervision of our winemakers. Valencia oranges are carefully selected for their quality.
They are cleaned and peeled by hands.
Orange peels are dried.
Dried peels and fresh zests are then separately slowly macerated with alcohol made from grapes.



BLENDING + BOTTLING

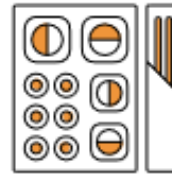
The Garden liqueur is added to our Argentinian sparkling wine just before bottling to create Chandon Garden Spritz.

GARDEN LIQUEUR

Blending of macerated spices and oranges peels to create Garden liqueur

EXPERIENCE

COMPOSITION AND GRAPES



FOOD PAIRING RECOMMENDATIONS:

Garden Spritz pairs beautifully with spicy Asian food, sushi and sashimi, old cheddar, dried exotic fruits and nuts.

SERVE READY-TO-CHILL

Pour Chandon Garden Spritz into a large glass. Add 3-4 ice cubes. Pimp the garnish with rosemary and dried orange slice

180 ML OF CHANDON GARDEN SPRITZ

+
3 ICE CUBES

+
ROSEMARY

+
1 DRIED ORANGE SLICE



AROMAS

Perfect balance between sweetness & bitterness

ON THE EYE



ON THE NOSE

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

ON THE PALATE

Bitterness	●	●	●	●	●
Acidity	●	●	●	●	●
Freshness	●	●	●	●	●
Finish	●	●	●	●	●
Sweetness	●	●	●	●	●

11g/serve

Alcohol 11.5%

KEY FLAVOURS



Spicy character



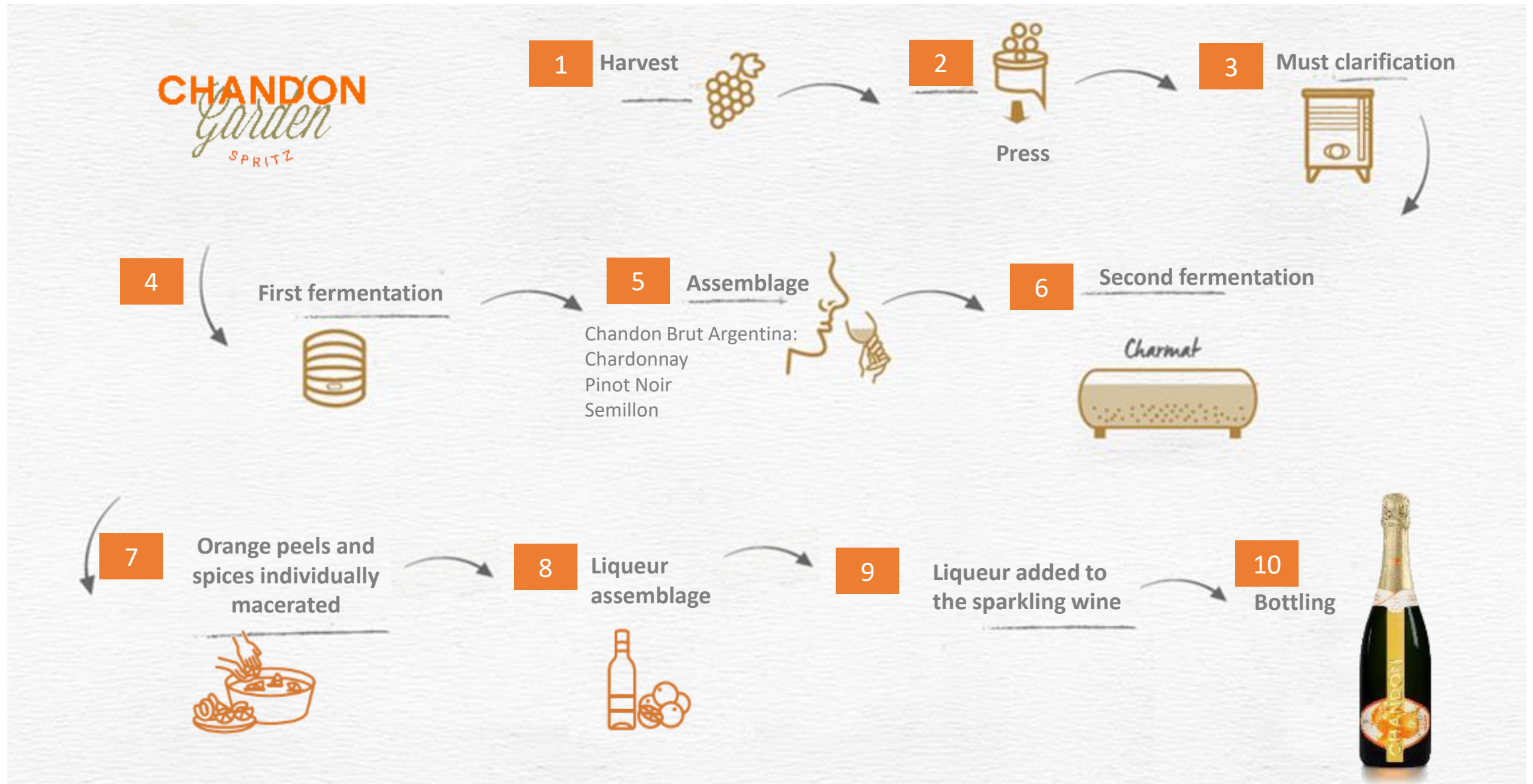
Zesty yet rich
orange flavours



Nice citric tension
which balance the
sweetness

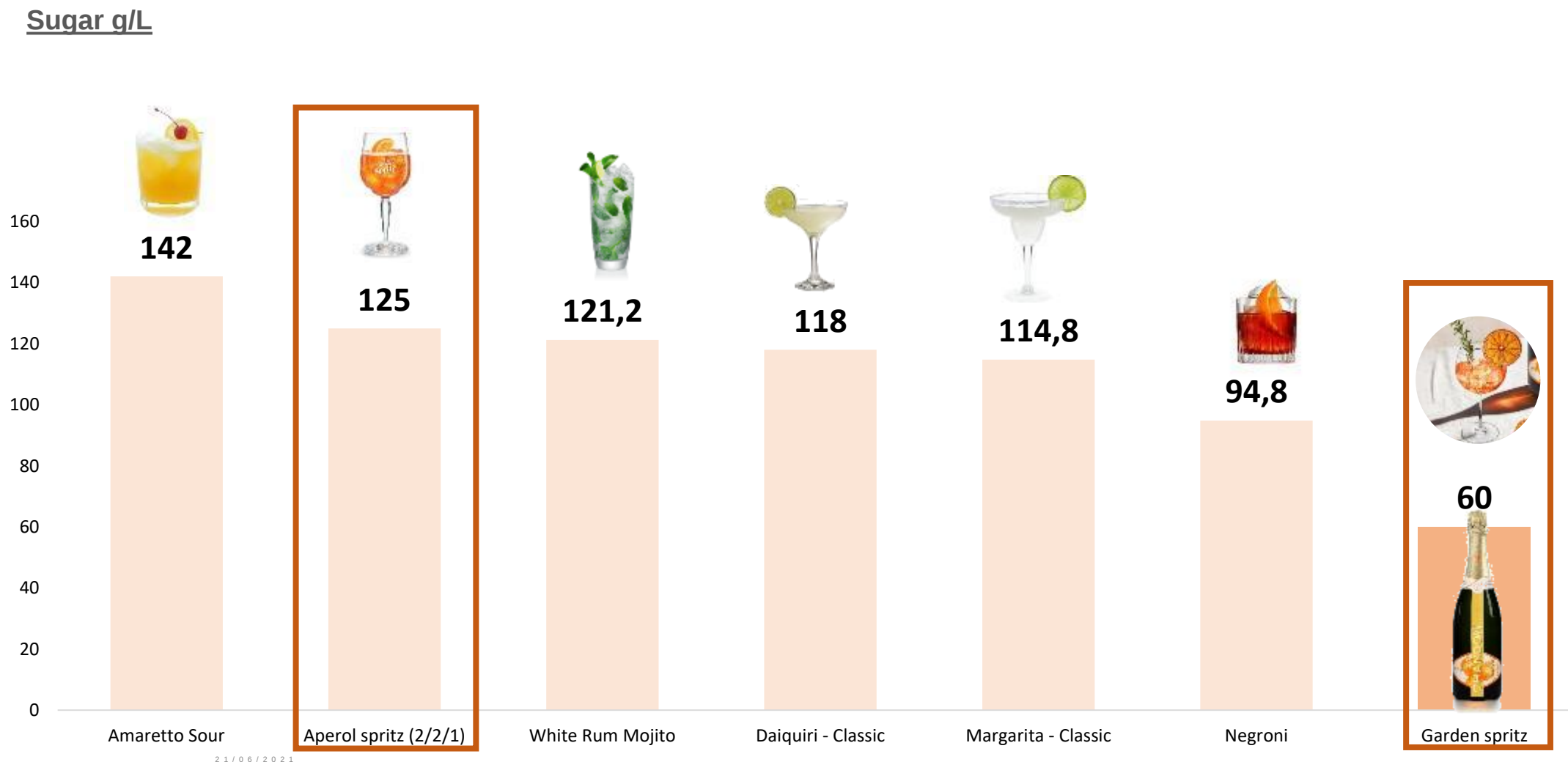
Bitterness becomes more obvious at the end, to bring some taste lift which counterbalances the sweet character and invites to repeat the sip.

Craftmanship in the ELABORATION PROCESS



Garden Spritz has HALF OF sugar than an Italian Spritz and other popular cocktails

THE PERFECT BALANCE BETWEEN ACIDITY, BITTERNESS AND SWEETNESS



CHANDON GARDEN SPRITZ PERFECT SERVE

3 STEPS FOR AN IMPACTFUL RITUAL



ICE CUBES
X3 - 4



DRIED ORANGE
X1 SLICE



ROSEMARY
X1 SPRIG

6/21/2021



CHANDON GARDEN 360° platform





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