1959

UN MONDE DE POSSIBILITÉS

GARDEN SPRITZ



NATURAL SPRITZ MADE OF EXCEPTIONAL SPARKLING WINE

PERFECT BALANCE BETWEEN SWEETNESS AND BITTERNESS

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 artifical colorants, no artifical aromas

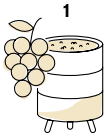

Superior Chandon Sparkling Wine


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



WINEMAKING

1



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.

2

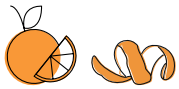


SECRET BLEND OF SPICES

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.



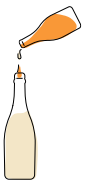
AROMATIC ORANGES

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 separatly slowly macerated with alcohol made from grapes.

3



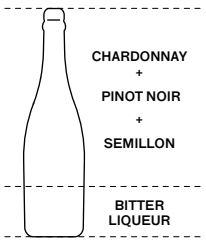
BLENDING + BOTTLING

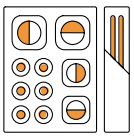
The Garden liqueur is added to our Argentinian sparkling wine just before bottling to create Chandon Garden Spritz.

GARDEN LIQUEUR
Blending of macerated spices and oranges peels to create Garden liqueur

EXPERIENCE

COMPOSITION AND GRAPES





FOOD PAIRING RECOMMENDATIONS:

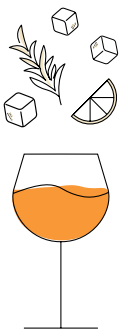
Garden Spritz pairs beautifully with spicy Asian food, sushi and sashimi, old cheddar, dried exotic fruits and nuts.

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

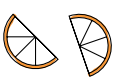
Fruity	●●●●●
Floral	●●●●○
Citric	●●●○○
Spicy	●●●●○
Vegetal	●●●○○

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.