
CHANDON
GARDEN SPRITZ
WELCOME TO OUR GARDEN
SPRITZ CRAFTED FROM OUR AWARD-WINNING SPARKLING WINE BLENDED WITH OUR HOMEMADE LIQUEUR FROM SPICE & LOCAL ORANGE PEELS.

#chandongardenspritz
@chandongarden_spritz

1959

UN MONDE

DE

POSSIBILITÉS



CONTENTS

01 CHANDON GARDEN SPRITZ

— The first sip of summer 4
— The latest drop from our unexpected lands 7
— The best ingredients for the perfect spritz 8
— Meet the winemaker 10
— Need to know 13

02 CHANDON

— We are curious explorers 18
— We are a community 23
— We share our lands 27
— A world of possibilities 28
— We celebrate today 31

THE FIRST SIP OF SUMMER

CHANDON Garden Spritz:
a delicious, uplifting spritz experience

CHANDON Garden Spritz evokes a delightful summer spent at sunny gatherings with good friends.

Sophisticated yet authentic. Simple yet intriguing. Crafted with **half the sugar** of any other spritz, **it has no artificial flavors** and **no artificial colors**. It's **nothing more than naturally delicious**.

CHANDON Garden Spritz takes **our exceptional sparkling wine** and adds a unique twist: our **own bitter-orange liqueur**, handcrafted with locally sourced oranges, herbs and spices. A secret artisanal recipe, ready to serve, ready to share – ideally drenched over ice with a sliver of dried orange and a sprig of rosemary.





THE LATEST DROP FROM OUR UNEXPECTED LANDS

Our winemakers in Argentina are used to uncovering the unexpected. **CHANDON Garden Spritz** was inspired by the well-known Argentine penchant for moreish bitter flavors such as yerba maté and Fernet – aromas that tantalize the palate. Add in the exceptional quality of the local Valencia oranges, and you have the perfect authentic summer serve.

It's **a refined spritz** for those seeking **new frontiers in their glass**, handcrafted by CHANDON's winemaking team in Mendoza, Argentina, using local handpicked grapes and oranges, enhanced with rarefied botanicals.

THE BEST INGREDIENTS FOR THE PERFECT SPRITZ

WE TAKE

A delicious top-quality dry cuvée of the house's sparkling wine, made with **Chardonnay**, **Pinot Noir** and **Semillon** grapes grown at an altitude of around 1,000m at our estate in Mendoza. Here, the terroir and climate naturally favor the freshness, ripeness and acidity we require. The wine is made using our slow-ferment long Charmat method to preserve this all-important true fruit expression.



WE ADD

Our house-made zesty, aromatic, refreshing orange bitters. We craft it from perfectly ripe **Valencia oranges,** grown on a pesticide-free sustainable farm in Entre Rios, northeastern Argentina that has been cultivated by one family for three generations. Once our oranges are peeled, we oven-dry some of the rinds, using some dried and some fresh in our blend. We macerate the rinds in grape brandy, along with a selection of herbs and spices from the world's finest terroirs. The result is a delectable bitter-orange liqueur. Once blended with our sparkling wine, it's **summer in a bottle.**

YOU ADD

Ice, a **dried orange slice**, a **sprig of rosemary**, and friends. Then toast the moment, any way you like.

MEET THE WINEMAKER

Ana Paula Bartolucci is a winemaker at CHANDON Argentina. She is the creator of CHANDON Garden Spritz

"**I was born in Mendoza**, less than 60km from the CHANDON winery, so I can say that CHANDON Garden Spritz is **authentically Argentinean**. We knew we wanted something bitter, because this country **loves bitter flavors**. We drink maté every day; we drink Fernet and vermouth.

The quality of our oranges, as well as our wine, is a source of pride in Argentina. For this composition, our winemakers studied oranges as if they were grapes in order to craft the best spritz experience possible. We selected a **traditional, sustainable** family farm that doesn't use any pesticides on the oranges. That was important to us, because we're only using the peels.

We identified the **very best time to harvest** in order to get the specific aromas we wanted. In 2020, we bought 25 tons of oranges. We give the juice to local schools and soup kitchens.

We craft the peels in different ways – fresh, macerated or baked to give a **caramel, chocolate, candied** flavor. The smell while they're cooking is incredible! The herbs and spices we use come from all over the world, and we macerate each one, and the peels, **separately** for a variety of durations in order to give us a huge range of options for blending.

Meanwhile we make the base wine with **Chardonnay, Pinot Noir and Semillon** grapes from the CHANDON estate. Each variety is **vinified separately** using our **slow-ferment long Charmat method**.

Blending the final Spritz is a delicate process. For months, we worked through so many proposals that weren't quite right. For **proposal 64**, I made it stronger. I wanted enough **bitterness to invite you to taste again** – the tonic effect. We tasted blind – and that was it. Number 64 was the one.

CHANDON Garden Spritz is something to be enjoyed, **with friends, on so many occasions. With food**, even. The 187ml size has sold really well – it's just a little treat to elevate the moment.

It's **unique**, really. And that's right for us. **CHANDON is at the vanguard** of sparkling wine, and we have always been innovative, so it's right that we continue to be. We have spent four years developing this product and now we're inspiring new consumers. I'm proud of it."





NEED TO KNOW

ORANGES

2.5 tons of oranges hand-peeled per year

704 hours spent hand-peeling oranges

1400 wood cases holding 18kg of oranges each purchased

100km of orange peels used per year (1.8m per orange)

BASE WINE

100% of our grapes are hand-harvested

1000m above sea level is the lowest altitude of our vineyards, 1650m the highest altitude

6 months' minimum maturation for our base wines before blending with our orange bitters

Base wine is CHANDON Brut, nominated best Argentine sparkling wine at the 2020 CSWWC competition

RECIPE

64 proposals developed before reaching the perfect recipe

1 secret blend:
- a mix of spices for woody and warm aromatic notes
- herbs and plants for herbal aromatic notes
- orange peels for bitter aromatic notes

4 years to reach the perfect bitter-orange liqueur recipe

0.5 tons of spices purchased per year

Herbs and spices sourced from the best terroirs in the world: Argentina and Brazil for the fresh herbs; India, Madagascar and Central America for the spices

100% slow-macerated ingredients: from 1000 hours (6 weeks) to 4500 hours (6 months) depending on the herb or spice

All spice and herb aromas extracted individually

No artificial flavors and no artificial colors are used at any stage of production
The natural grape-skin anthocyanins – the color compounds that give Chant des Cigales its peachy tint – break down over time, leading the wine on a fascinating chromatic journey towards a delicate pale pink.

NEED TO KNOW

ABV

11.5% vol

SUGAR CONTENT

60g/l allows the perfect balance between acidity and bitterness

50% less sugar than an ordinary spritz

PRICE

Retail:
€19.50 per bottle

Bars, Restaurants:
€35-45 per bottle and
€8-10 per glass

WHERE TO FIND

Inclusive bars, restaurants and terraces; design fairs, fashion weeks, arts and crafts gatherings and galleries

Selected retail outlets and e-stores

RESPONSIBLE CRAFT

100% of our oranges are free from residual pesticides

100% of our oranges are purchased from a sustainability-certified family farm

No artificial colors

No artificial flavors

100% of the juice we extract from the oranges is distributed to local schools

5 tons of waste (seeds, peels, pulp) are used for compost in our vineyards

750g is the weight of our bottle:
- 25% lighter than the average sparkling-wine bottle,
- making it one of the most environmentally conscious in the category



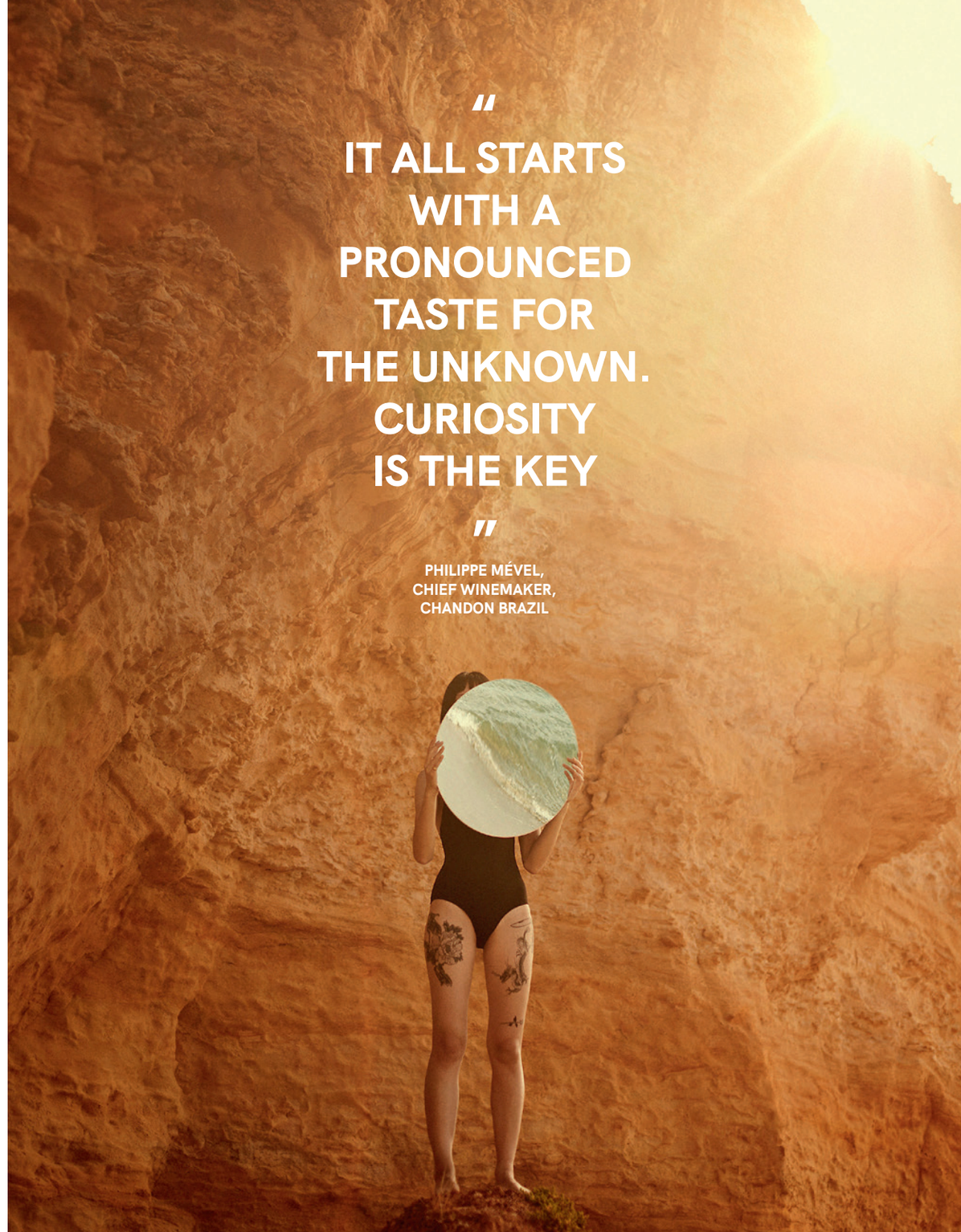

CHANDON

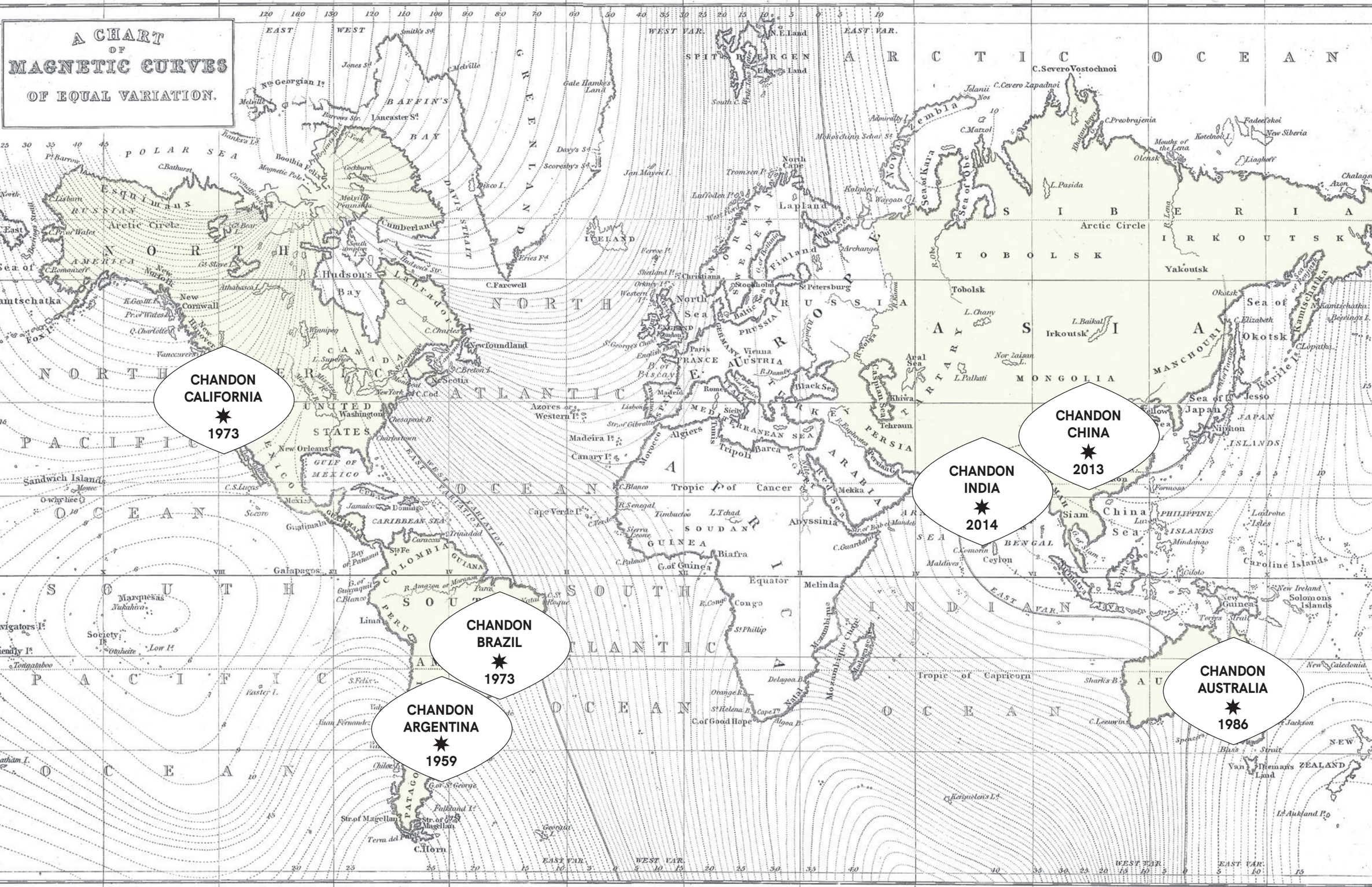
WE ARE CURIOUS EXPLORERS

CHANDON is a community of winemakers rooted in a domain on which the sun never sets

We are the **proud scion** of the champagne leader, Moët & Chandon. Since our foundation in 1959 in Argentina, we've become an independent Maison, crafting exceptional sparkling wines with a unique personality and our own terroirs around the world. In 60 years of excellence, the **pioneering spirit** that's embedded in our DNA has taken us all over the globe, to **California, Brazil, Australia, China** and **India**.

We're now six connected wineries, all making outstanding wines, united by our shared **personality** and **values**. Our mission has always been to **open up a world of possibilities** in sparkling wine. It is as relevant today as it was six decades ago.




A CHART OF MAGNETIC CURVES OF EQUAL VARIATION.
CHANDON CALIFORNIA
1973
CHANDON BRAZIL
1973
CHANDON ARGENTINA
1959
CHANDON CHINA
2013
CHANDON INDIA
2014
CHANDON AUSTRALIA
1986
ARCTIC OCEAN
NORTH AMERICA
SOUTH AMERICA
EUROPE
ASIA
AFRICA
PACIFIC OCEAN
ATLANTIC OCEAN
INDIAN OCEAN
SOUTH INDIAN OCEAN
POLAR SEA
Hudson's Bay
BAFFIN'S BAY
GREENLAND
ICELAND
SPITSBERGEN
Lancaster Sd.
Davis Strait
Baffin's Bay
Magnetic Pole
Arctic Circle
Tropic of Cancer
Tropic of Capricorn
Equator
Gulf of Mexico
Caribbean Sea
Mediterranean Sea
Red Sea
Persian Gulf
Black Sea
Caspian Sea
Aral Sea
North Sea
Baltic
Sea of Japan
China Sea
Bay of Bengal
Mozambique Chan.
Str. of Magellan
Cape of Good Hope
C. Horn
Cape Verde Is.
Madeira Is.
Canary Is.
Azores or Western Is.
Sandwich Islands
Marquesas
Society Is.
Galapagos
Falkland Is.
Tobolsk
Yakoutsk
Okotsk
Irkoutsk
Petersburg
Stockholm
Christiana
Paris
Vienna
Rome
Madrid
Lisbon
Algiers
Tripoli
Barca
Mecca
Abyssinia
Soudan
Guinea
Biafra
Congo
Angola
Natal
Madagascar
Mozambique
Ceylon
Maldives
Siam
Japan
Nipon
Formosa
Philippine Islands
Borneo
Sumatra
New Guinea
New Ireland
Solomons Islands
Caroline Islands
New Caledonia
New Zealand
Van Diemans Land
Jackson
Torres Strait
Bass Strait
Kerguelens L.d
L.d Auckland Is.
Melinda
Mombaza
Delagoa B.
Sharks B.
Algoa B.
Orange R.
St Helena B.
Cape Tn.
St Phillip
Natal
Congo
Angola
Biafra
Guinea
Soudan
Abyssinia
Mecca
Red Sea
Persian Gulf
Black Sea
Caspian Sea
Aral Sea
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Abyssinia
Soudan
Guinea
Biafra
Congo
Angola
Natal
Madagascar
Mozambique
Ceylon
Maldives
Siam
Japan
Nipon
Formosa
Philippine Islands
Borneo
Sumatra
New Guinea
New Ireland
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Dan Buckle, Chief Winemaker
CHANDON Australia


Philippe Mével, Chief Winemaker
CHANDON Brazil


Diego Ribbert, Chief Winemaker
CHANDON Argentina


Kaushal Khairnar, Chief Winemaker
CHANDON India


Pauline Lhote, Chief Winemaker
CHANDON California


Aiguo Liu, Chief Winemaker
CHANDON China

WE ARE A COMMUNITY

Our values are a way of life, upheld by every one of us and all our collaborative partners

WE ARE ROOTED

We know that the earth is where it all starts: it holds the key to our brand. We are profoundly linked to our **terroirs** and **cultures** and committed to expressing them in our wines.

WE ARE INCLUSIVE

We are a collaborative network, a community of 16 winemakers of seven different nationalities, sharing our skills and ideas. We are diverse, outward-looking and responsive, and we attract those who are like-minded. We want to give and to mark joy; so **everyone is welcome at our table**.

WE ARE ADVENTUROUS

We have always sought out the **unexpected**. From day one, we have been committed to discovering new and unexpected lands, people and methods to keep our sparkling wines at the top of their category. That's how we've taken a traditional product and made it modern.

“THE GREAT THING ABOUT CHANDON IS THE FACT THAT IT’S ONE BRAND WITH SIX DIFFERENT IDENTITIES. THERE’S DIVERSITY, BUT THERE IS ALSO A FAMILY RESEMBLANCE”
— PAULINE LHOTE, CHIEF WINEMAKER, CHANDON CALIFORNIA

WE ARE INSPIRED

It is our inspiration that prompts us to seek out the **unexpected**, to look out into the world, to go beyond the familiar.

WE ARE COURAGEOUS

We believe there is more risk in not taking risks than in taking them. This **boldness** is what it means to be a pioneer. From day one we have done what others did not dare to do: we have rewritten the rule book on premium sparkling.

WE ARE COLLABORATIVE

Community is our strength. Our flair for exploration and our curiosity unite us. We travel, we harvest, we exchange. We are a **network of skilled individuals** who share knowledge, insights and practical help. Each of us knows we cannot do this alone.



WE SHARE OUR LANDS

We are committed to diversity in our lands and our people

Our lands are fundamental to who we are. We want our consumers to be able to **taste a place in a glass**.

Across our six wineries in **Argentina, California, Brazil, Australia, China** and **India**, we now have **1,389 hectares under vine**. This covers the majority of our grape needs.

Our trusted **grower partners**, whom we carefully train, supervise and support to meet our exacting quality standards, give us access to the remainder. Many of these relationships are with **family-run growers** and go back decades. These links are a crucial part of our **collaborative ethos**.

1,389 hectares

Chandon is the largest sparkling-wine estate worldwide, with 1,389 hectares 100 per cent dedicated to sparkling-wine production.

Over the last 10 years, we have focused on the goal of sustainability. We have increased our use of renewable energy and our recycling, and focused on soil health and polyculture as well as minimizing use of chemicals.

It's a work in progress. Across our lands, we are precisely analyzing our carbon footprint, using the data we gather to drive an action plan to meet enhanced sustainability criteria by 2022. We want to take **responsible sparkling winemaking** to the next level.

A WORLD OF POSSIBILITIES

Our people are a multi-talented, multi-cultural family of individuals. Our diverse teams handle everything from viticulture to marketing, picking to bottling. We are united in a single goal: to make outstanding sparkling wines.

Our culture is **supportive, open** and **respectful**. Everyone in the CHANDON family has the benefit of centuries of **inherited expertise**, but each team is working in different conditions, some using different varieties and methods, harvesting at different times.

CHANDON's innovation extends beyond terroir to **technique**. Because we are **unrestrained winemakers**, we have dedicated ourselves to honing a time-honoured craft, putting it to the test in unusual situations, and using our ingenuity to create something exceptional. Thus **method follows style**. For some wines, we use the **traditional method**; for others we use our own **slow-ferment long Charmat method**, whereby wines are fermented in tank and continuously stirred to incorporate creaminess from the lees. Our primary goal is to express our **personality**, our **terroirs** and the **fruit** that the earth gives us.

As a community, we continuously improve our knowledge through open discussion and on-site assistance. Hence, our winemakers have **monthly virtual meetings** where they share information, insights and inspiration. **Our know-how** is our most valuable asset, and **sharing** is both our way of doing things and our raison d'être.

We also take our **engagement** with our teams and the communities we rely on very seriously. We are involved in a number of **community initiatives** throughout our houses, from **Educate** in **Harvest** – a teaching program for children of pickers during the Mendoza harvest – to **educational mural campaigns** at our newest house, CHANDON India.



WE CELEBRATE TODAY

Ours has been an epic journey.
It was in the late 1950s that Robert-Jean de Vogüé, at the time President at Moët & Chandon, had the vision, courage and stamina to redefine luxury bubbles.

He was convinced that the road less travelled led to an exciting future for quality sparkling wine. So he set off on a journey to find new, unexpected lands in Argentina. What he found there, in Mendoza – a high-altitude semi-desert in the Andean foothills – was the perfect terroir for pure, expressive, fruit-driven world-class fizz. He decided his hunch – to **export the savoir-faire, not the bottles** – was right.

And so it began: our tradition of innovation.



"TOO MANY HAVE CLOSED THEIR SHUTTERS. I HAVE OPENED MANY WINDOWS"
— ROBERT-JEAN DE VOGÜÉ, FOUNDER OF CHANDON

Today we celebrate Chandon's arrival in Europe with our newest innovation, CHANDON Garden Spritz, **the latest drop from our unexpected lands**, and a fresh, elegant new livery for a brand that has been pioneering for more than 60 years.

Here's to Chandon.
Here's to you.



THANK YOU

We would like to thank the entire community of CHANDON, from the workers, to the winemakers, and the people who were and are part of our journey.
It takes a mere change of focus to see the world differently. By looking further and deeper, ideas are born, and magic is found.
On the other side of the mirror, we discover the new and unexpected.

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