Chandon Garden Spritz N.V.



Producer

The company dates back to 1743, when founder Claude Moet began shipping wines to Paris. Today the house is the largest producer, owning some 1,500 hectares of vines, in the Montagne de Reims, Cote de Blancs and the Vallee de la Marne.The cellars are situated in the heart of Epernay, where there are 28 km of tunnels carved deep into the marble chalk beneath the town, allowing the wines to age and develop in the cool and humid conditions.Moet et Chandon also own Dom Perignon Champagne, named after the monk credited with discovering the `Methode Champenoise`.

Tasting Notes

Combining Moet et Chandon's sparkling Argentine wine with bitter liqueur made from natural orange peel extract, carefully selected spices and locally sourced Valencia oranges, makes this the prefect stylish aperitif. Striking a wonderful balance between sweetness and bitterness, Chandon has taken the classic Spritz aperitif to a new level, harnessing the finest ingredients combined with an exceptional sparkling wine to create the Garden Spritz. It's the perfect Summer cocktail, refreshing, cistrussy and ever so moreish, serve it drenched over ice with a sliver of dried orange and a sprig of rosemary.

Food

Spicy Asian food, poached halibut and sauted trout or tuna.

Technical Information

Country	France
Grape(s)	Semillon (40%) Chardonnay (30%) Pinot Noir (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	11.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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