

Chandon Garden Spritz N.V.



Producer

The company dates back to 1743, when founder Claude Moët 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. Moët et Chandon also own Dom Perignon Champagne, named after the monk credited with discovering the 'Methode Champenoise'.

Tasting Notes

Combining Moët 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 perfect 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, citrusy 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 sautéed trout or tuna.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Grape(s)	Semillon (40%) Chardonnay (30%) Pinot Noir (30%)	Alcohol Content	11.5%
Type	Sparkling	Closure Style	Cork
Style	Fizz	Organic/Biodynamic	No
Oaked Style	Unoaked	Allergens	Milk: No Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	No		



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