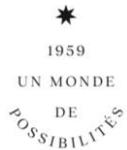


CHANDON UN MONDE DE POSSIBILITÉS

Short Stories

CHANDON is a global community of winemakers, rooted in a domain on which the sun never sets. We have been crafting exceptional sparkling wines since our foundation in 1959 in Mendoza, Argentina. 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.



UN MONDE DE POSSIBILITÉS

We are now made up of six personalities under one identity, all making outstanding quality wines, united by our shared personality and values. Our mission has always been to open a world of possibilities in sparkling wine. It is as relevant today as it was six decades ago.

AN EPIC STORY

In the late 1950s, Robert-Jean de Vogüé, a maverick and non-conformist, had the vision, courage and stamina to redefine luxury sparkling wine. He was convinced that the road less travelled led to an exciting future for quality sparkling wine, so he set off on an epic journey to find unexpected new lands in Argentina. And so, it began in 1959, when Maison Chandon was founded on the tradition of innovation.



CHANDON CALIFORNIA

California was the next territory to beckon, after Robert-Jean de Vogue became convinced of the potential of this region for quality sparkling. The idea was considered revolutionary both in France and in America. The United States had always been a minor market for wines and US demand for California sparkling wines was even smaller. CHANDON California was founded in 1973, betting on the emergence of a sparkling-wine market, and began producing under the direction of Dawnine Dyer in terroirs found by John Wright.

A STAR REBORN

The seven-pointed star represents the six CHANDON wineries around the world, with a seventh point representing our pioneering spirit.

Living Soils, Living Together

CHANDON is committed to sustainability in its vineyards and winery. As a result of the stringent standards, it adheres to, CHANDON has had each of its estate vineyards certified by Napa Green Certified Land and its winery certified by Napa Green Certified Winery.

❖ REGENERATING SOILS

- The vineyard actively reduces the use of chemical herbicide by moving to less invasive techniques like mechanical weed management, livestock grazing and organic weed killer applications. Soil health is driving cultivation strategy towards non-tillage permanent ground cover on all the vineyards

❖ MITIGATING OUR CLIMATE IMPACTS

- On a clean energy project, CHANDON California has engaged on solar panels on three sites to generate 70% of the actual energy consumption. The first electric tractors produced in California will be part of the fleet in 2022, reducing CO2 emissions.
- 98% of the water utilized in vineyards is recycled
- 98% of packaging waste are recycled

❖ ENGAGING SOCIETY

- Organic vegetables from local community to employees
- Event sponsorships around responsible consumption



❖ WE ARE A COMMUNITY

As Chandon has grown, so has our pool of knowledge. Right from the start, we've shared our know-how, generously, hands-on, long before the internet was around to help us. Now, it belongs to our entire global winemaking community: a family of 16 winemakers of seven different nationalities. Our skill, our flair for adventure and our curiosity unite us. We travel, we harvest, we exchange.

OUR MISSION: WE ARE COMMITTED TO A WORLD OF POSSIBILITIES

► 1972

Robert- Jean de Vogüé appointed John Wright as the chairman of the board for the new Moët subsidiary in California

► 1973

In 1973, the new company began acquiring vineyards in three regions: Yountville, Mount Veeder and Carneros, all influenced by their proximity to San Pablo Bay in California.

► 1976

In 1976, Moët Hennessy registered its new winery name, Domaine CHANDON.

CHANDON UN MONDE DE POSSIBILITÉS



BRUT

INTENSE AND FRESH FRUIT FLAVORS WITH SUBTLE COMPLEXITY

GRAPE SOURCING

Grapes for Brut are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this lively, juicy style. A minimum of 12 months ageing imparts a creamy complexity balanced by an elegant mouthfeel

BLEND

73% Chardonnay - 26% Pinot Noir - 1% Meunier

WINE MAKING

Traditional method.

STYLE

As the signature style of CHANDON, Brut showcases the fruitiness, vibrancy, and freshness of Northern California's warm, sunny days and cool nights.. We recommend serving Brut when eating salty, creamy, or nutty foods such as Caesar salad, fried calamari, oysters, or fresh sashimi and sushi.



BRUT ROSÉ

VIVACIOUS RED FRUIT FLAVORS WITH CREAMY SMOOTHNESS

GRAPE SOURCING

Grapes for Brut Rosé are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this vibrant, smooth style. A minimum of 12 months ageing imparts a creamy complexity balanced by juicy red fruit notes.

BLEND

57% Chardonnay - 40% Pinot Noir - 3% Meunier

WINE MAKING

Traditional method.

STYLE

Vivacious and juicy, CHANDON Brut Rosé is a bright, dry rosé with a refreshing lightness - perfect for sipping all year long. CHANDON Brut Rosé is a perfect match for a sunny summer day or paired with slightly spicy dishes.



GARDEN SPRITZ

SPRITZ MADE WITH EXTRACT FROM NATURAL ORANGE PEELS.

GRAPE SOURCING

Chardonnay, Pinot Noir and Semillon grapes grown at an altitude of around 1,000m at our estate in Mendoza, Argentina. Here, the terroir and climate naturally favor the freshness, ripeness and acidity we require.

WINE MAKING

We take a delicious top-quality dry cuvée of the house's sparkling wine, made with Chardonnay, Pinot Noir and Sémillon 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 aromatic, refreshing orange bitters, which we craft from perfectly ripe Valencia oranges grown on a pesticide-free sustainable family 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.

STYLE

Perfect balance between sweetness and bitterness. CHANDON Garden Spritz is the perfect summer sip: sophisticated yet authentic. Simple yet intriguing. It has no artificial flavors and no artificial colorants. It's nothing more than naturally delicious.



BY THE BAY RESERVE BLANC DE BLANCS

ZESTY FRESHNESS WITH LAYERED COMPLEXITY

GRAPE SOURCING

Chandon By the Bay is our ode to Chardonnay, a Blanc de Blancs that pays tribute to our Carneros terroir. Carneros is Napa's coolest growing region, with shallow clay soil and a maritime-influenced climate (thanks to the San Francisco Bay) yielding grapes perfect for expressing CHANDON's signature vibrancy and balance.

BLEND

92% Chardonnay, 8% Pinot Blanc

WINE MAKING

After pressing, primary fermentation occurs in stainless steel tanks, with 15% of By the Bay's base wines being briefly matured in French oak barrels. Assemblage occurs at the end of the fermentation process, which involves blending multiple vintages of base wines for a complex, consistent style. The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 42 months on the yeast lees. Bottles are then riddled and disgorged. A small amount of dosage liqueur is added, and a cork seals the bottle. After a minimum of 3 months bottle age the wine is ready!

STYLE

Fresh straw gold color with a delicate bead and mousse. White flowers, lemon, grapefruit, brioche, honey, stone fruits. CHANDON By the Bay is perfect on its own or paired with complex, creamy, or rich dishes.

CHANDON UN MONDE DE POSSIBILITÉS



BLANC DE PINOT NOIR

BOLD FRUITINESS WITH SPICY COMPLEXITY

GRAPE SOURCING

Grapes for Blanc de Pinot Noir are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this classically powerful style. A minimum of 12 months ageing imparts a smooth spiciness to match its intense fruitiness.

BLEND

84% Pinot Noir, 16% Meunier

WINE MAKING

Traditional method.

STYLE

Robust but charming, Chandon Blanc de Pinot Noir shows the intense richness and structure of California Pinot Noir complemented by the softness of Meunier. The versatility of Blanc de Pinot Noir makes it easy to pair with everything from spicy enchiladas and grilled chicken with chimichurri sauce to sushi and shrimp salad.



BLANC DEMI-SEC

LUSCIOUS PALATE WITH BRIGHT FRESHNESS

GRAPE SOURCING

Grapes for Blanc Demi-Sec are sourced from multiple cool-climate appellations, ensuring complexity and consistency in this generous, balanced style. A minimum of 12 months ageing imparts an elegant silkiness to this lively, easily appreciated style.

BLEND

68% Chardonnay, 30% Pinot Noir, 2% Meunier

WINE MAKING

Traditional method.

STYLE

Lush and refreshing, Chandon Blanc Demi-Sec balances soft sweetness and creamy smoothness with exotic fruitiness and crisp freshness. Pairs particularly well with rich and spicy foods and lighter fruit based desserts. Riche works equally well with rich foods like pâté, duck liver or desserts like stone fruit or berry tarts.



ÉTOILE BRUT

SOPHISTICATED ELEGANCE WITH CLASSIC COMPLEXITY

GRAPE SOURCING

At the pinnacle of the CHANDON range stands our prestige cuvée – Étoile. French for "star," Étoile Brut is blended using each vintage's highest quality blocks from our Carneros vineyard, along with a multitude of library base wines.

BLEND

52% Chardonnay - 45% Pinot Noir - 3% Meunier

WINE MAKING

Traditional Method. The resultant complexity is furthered by a minimum sixty months of ageing sur lies, imparting an elegance and finesse that is truly the ultimate expression of CHANDON.

STYLE

Tiny bubbles elevate an attractive bouquet of ginger and brown spice. Appealing baked apple, honey and cinnamon flavors meld seamlessly with nutty caramel flavors gained from extended aging on the lees. The creamy and seamless structure combined with balanced acidity carries these flavors through the lingering finish; Pair Étoile Brut with delicate, subtly sweet or even aromatic flavours. Enjoy it on its own before the start of a meal or with seafood dishes like fresh oysters, grilled scallops in brown butter, poached salmon.



ÉTOILE ROSÉ

OPULENT SEDUCTIVENESS WITH SUBTLE COMPLEXITY

GRAPE SOURCING

At the pinnacle of the CHANDON range stands our prestige cuvée – Étoile. French for "star," Étoile Brut is blended using each vintage's highest quality blocks from our Carneros vineyard, along with a multitude of library base wines.

BLEND

53% Chardonnay, 42% Pinot Noir, 5% Meunier

WINE MAKING

Traditional Method. Before tirage, a small percentage of Pinot Noir red wine is added to the blend, giving Étoile Rosé its delicate copper-pink color and refined red fruit characteristics. The resultant complexity is furthered by a minimum sixty months of ageing sur lies, imparting an elegance and finesse that is truly the ultimate expression of CHANDON.

STYLE

The wine is elegant and restrained with fresh aromas of plum, raspberry and nutmeg. These aromas follow through on the palate and are layered with subtle and delicate flavors of cocoa powder. The wine finishes with excellent length and richness. The understated power of Étoile Rosé makes it an excellent foil for the richness found in foie gras or chicken liver paté. It would be a natural accompaniment to salmon, trout or duck confit.