

# CHOOSE YOUR FAVORITE CHANDON TO POP!



## WANT MORE?

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## DOMAINE CHANDON

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### PROFILE

A refreshing take on classic sparkling wine, refreshing and elegant.

### TASTE

Hints of brioche and nuttiness, an almond and caramel bouquet, and fruity apple and pear flavors.

### ENJOY IT

Sushi, sashimi, calamari, oysters, or Caesar salad.

### BUZZ

**90 PTS**  
*Wine Enthusiast*

**88 PTS**  
*Wine Spectator*



Our most refined wine: complex + full-flavored.

Dark cherry, currant, strawberry aromas and flavors; hints of cassis and blackberry, with a creamy finish.

Spicy Southwestern, Latin American, or Asian cuisine, pizza, roasted beets, mushrooms, or salmon.

**90 PTS**  
*Wine Enthusiast*



Pretty in pink: fresh and bright.

Creamy, seductive, and dramatically deep, with strawberry, watermelon, and red-cherry aromas.

Intensely flavored dishes, Asian, Latin American, or continental food like seafood, shellfish, duck, or lamb.

**88 PTS**  
*Wine Spectator*



Luscious + full bodied.

Rich, fruit essences with just a touch of sweetness, subtle floral bouquet, and velvety-soft texture.

Rich or spicy foods like paté, chilies, cilantro, lemongrass, or green curry, with fruit-based desserts, or as an aperitif.

**TOP PICK**  
*Brides Magazine*



Elegant + balanced prestige cuvée.

Attractive bouquet of ginger and spice, toasted apple, honey, cinnamon, and nutty caramel flavors.

Delicate, sweet, or aromatic flavors, sophisticated dishes like seared scallops in lemon beurre blanc.

**91 PTS**  
*Wine Spectator*



Bold + understated, elegantly structured.

Fresh aromas of plum, raspberry and nutmeg, layered with subtle and delicate cocoa flavors.

Rich favorites like foie gras, salmon, trout, or duck confit with plum salad.

**91 PTS**  
*Wine Spectator*

**92 PTS**  
*Wine Enthusiast*