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Chandon Garden Spritz: The Sparkling Jewel of Argentina

The Orange-Infused Sparkling Wine Taking the World by Storm

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When you think of Argentina, images of lush vineyards, tango, and breathtaking landscapes might spring to mind. But there's another gem that deserves your attention: Chandon Garden Spritz. This sparkling wine from Argentina isn't just a drink; it's a handcrafted masterpiece that captures the essence of its homeland.

Chandon Garden Spritz is a testament to meticulous craftsmanship. Made without artificial flavors or colorings, it boasts half the sugar content of typical spritzes, making it naturally delightful. The journey begins with hand-harvested Pinot Noir, Chardonnay, and Semillon grapes, which are transformed into a high-quality brut sparkling wine.

This award-winning aperitif, crowned "Best Argentinian Sparkling Wine 2020" at the Champagne & Sparkling Wine World Championships, owes its unique flavor to a homemade orange peel liqueur. The Valencia orange peels are macerated with aromatic herbs and spices from top terroirs around the world, adding a distinctive touch.

Inspired by the bitter notes of Argentinian mate and fernet, combined with a citrusy orange twist, Chandon Garden Spritz offers a fresh, vibrant, and entirely new drinking experience. Created in 1959 by the Chandon team in Argentina, it reflects the brand's commitment to producing premium sparkling wines.

The secret to its exceptional quality lies in the Long Charmat method, a slow fermentation process that preserves the wine's essential fruity expression. Unlike the traditional method, where the second fermentation happens in bottles, this one takes place in stainless steel tanks, speeding up production without compromising on quality.

The process involves a unique twist: different formulas for treating the orange peel, enriching it with a selection of botanical ingredients. The result is a sparkling wine that embodies the essence of summer, with delicate bubbles that tantalize the palate.



Perfect Pairings

Chandon Garden Spritz is the ideal aperitif. Serve it cold in a large glass with 2-3 ice cubes, a slice of dehydrated orange to highlight its citrus notes, and a sprig of rosemary for an aromatic touch.

As an aperitif, it pairs wonderfully with nuts, aged cheeses, Asian cuisine, sushi, sashimi, and dried exotic fruits. The recommended serving temperature is 46 degrees Fahrenheit (8 degrees Celsius), making it a refreshingly cool drink.

A Commitment to Sustainability

Chandon Garden Spritz isn't just about great taste; it's also about sustainable practices. The grapes are grown on a family-owned, pesticide-free estate, adhering to sustainability principles. Handpicked and carefully nurtured, these grapes ensure the exceptional quality of the wine.

Moreover, the brand is dedicated to environmental stewardship, pledging to restore natural habitats through a sustainable tree-planting program. Each year, they plant 1,500 trees of 15 different species, contributing to a healthier planet.

Chandon Garden Spritz is more than just a sparkling wine; it's a celebration of Argentine heritage, craftsmanship, and sustainability. Whether you're savoring it as an aperitif or pairing it with your favorite dishes, this sparkling gem promises an unparalleled drinking experience. So next time you're looking for something special, let Chandon Garden Spritz transport you to the vibrant vineyards of Argentina.

CHANDON: The Legacy of a Visionary Who Revolutionized the World of Sparkling Wine
The story of CHANDON is a testament to the pioneering spirit and vision of Robert Jean de Vogüé. In the 1950s, as the president of Moët & Chandon, de Vogüé began exploring the possibility of expanding high-end sparkling wine production beyond the traditional Champagne region. In 1959, CHANDON Argentina became the first international subsidiary of Moët & Chandon, marking the beginning of a global expansion that has seen the brand establish itself in six countries across different continents.

The Sparkling Start in Argentina



CHANDON Mendoza

CHANDON Brut is the result of this blend of tradition and innovation. This sparkling wine emerges from the fusion of the French maison's savoir-faire and the unique terroir conditions of Mendoza. This Argentine region is known for its altitude, dry climate, and diverse soil, elements that contribute to the creation of wines with distinctive character and quality.

The presence of CHANDON now extends to six wineries around the world: Argentina, Brazil, Australia, California, China, and India. This global network not only enhances the brand's capacity to produce high-quality sparkling wines in various environments but also reflects the adaptability and commitment to excellence that characterize CHANDON.

In each of these wineries, the production process follows the principles and techniques perfected in Champagne, tailored to local conditions. This approach allows each sparkling wine to maintain the brand's identity and standards while reflecting the uniqueness of its origin.

Argentina: The Pioneering Winery

The winery in Argentina, the pioneer of this expansion, has proven that it is possible to produce world-class sparkling wines outside France. Mendoza offers an ideal climate with sunny days and cool nights, favoring the balanced maturation of grapes. Varieties such as Chardonnay and Pinot Noir thrive in this region, developing their full potential.



CHANDON Mendoza Vineyards

Brazil: Embracing Humidity and Variety

In Brazil, CHANDON operates in a completely different environment with a more humid climate and varied topography. Here, the winery has adapted by using grape varieties like Riesling and Malvasia, which flourish under these conditions and bring unique flavor

profiles to the sparkling wines produced.

Australia: Cool Climate Crafting

In Australia, the winery is located in the Yarra Valley, a wine region renowned for its cool climate and its ability to produce high-quality grapes. The cool, consistent climate helps to craft sparkling wines that are vibrant and refined, showcasing the region's potential.

California: Mediterranean Marvels

The California winery, situated in the Napa Valley, benefits from a Mediterranean climate and a diversity of soils that allow the production of sparkling wines with great richness and complexity. The warm days and cool nights, combined with the unique soil types, create ideal conditions for growing premium grapes.

China and India: The New Frontiers

China and India represent the latest chapters in CHANDON's expansion story. In China, the winery is situated in the Ningxia region, known for its dry climate and high altitude, similar to Mendoza. In India, the winery is located in Nashik, a region with a favorable climate and suitable soils for viticulture.

A Global Philosophy of Excellence

Each of these wineries reflects CHANDON's philosophy of respecting local characteristics while staying true to traditional methods of sparkling wine production. This balance between tradition and innovation has allowed CHANDON to establish itself as a global brand, recognized for its quality and its ability to adapt to different terroirs.

The Vision of Robert Jean de Vogüé

The story of CHANDON is an example of how vision and innovation can drive a brand to transcend borders and become a world leader in sparkling wine production. The diversity of its wineries and the consistent quality of its products are a testament to the

brand's ability to maintain its essence and excellence anywhere in the world.

From the vineyards of Mendoza to the hills of Nashik, CHANDON continues to honor the vision of Robert Jean de Vogüé, creating sparkling wines that celebrate local terroirs while embodying the timeless elegance of their Champagne heritage. It's a journey of exploration, adaptation, and unwavering commitment to quality, making every bottle of CHANDON a toast to the legacy of a visionary.