

CHAMPAGNE AND SPARKLING WINE

HISTORY

- LA CHAMPAGNE = REGION
- LE CHAMPAGNE = THE WINE "LE VIN DE CHAMPAGNE"
- LATIN WORD = "CAMPANIA" MEANING PLAIN
- * DOCUMENTATION OF VITICULTURE IN CHAMPAGNE IN 79AD; FOSSILS SHOW WILD VINES IN THIS REGION OVER A MILLION YEARS AGO.
- * ROMANS QUARRIED THE HILLS IN SEARCH OF CHALK BLOCKS.
- * 92 AD EMPEROR DOMITIAN DECREED ALL VINEYARDS IN FRANCE TO BE UP ROOTED TO ELIMINATE COMPETITION.
- * FOR 200 YRS VINEYARDS WERE CULTIVATED IN SECRET
- * THE VINEYARDS OF CHAMPAGNE WERE ACCUMULATED BY THE CHURCH FOR SACRAMENTS AND FOR THE ROYAL TABLE. THE VINEYARDS OF CHAMPAGNE WERE THE ONES WORTHY FOR GOD.
- * WINES OF CHAMPAGNE AND BURGUNDY WERE IN COMPETITION
- * STARTED CREATING VIN GRIS TO DIFFERENTIATE FROM BURGUNDY, BECAME THE STYLE FOR THE ENGLISH MONARCH
- * WHEN WINES WERE SHIPPED TO ENGLAND THE WARM WEATHER CAUSED A 2ND FERMENTATION WHICH MADE BUBBLY WINES; THE ENGLISH ALREADY HAD CORKS FOR ALES SO WHEN VATS WOULD ARRIVE THEY'D CORK THE "VIN GRIS"
- * CHAMPAGNE WAS FIRST PRODUCED IN THE END OF THE **17TH CENTURY** BY MONKS IN REIMS AND EPERNAY DOM PIERRE PERIGNON AND FRERE JEAN OURDAT; THE IDEA WAS TO CAPTURE THE BUBBLES IN THE BOTTLE
- * **DOM PERIGNON & FRERE JEAN OUDART ARE MOST INFLUENTIAL**
 - * IDEA OF HARVESTING SELECTIVELY OVER A PERIOD OF DAYS SO THAT ONLY THE RIPEST FRUIT IS PICKED
 - * INVENTED THE BASKET PRESS, A GENTLE PRESS
 - * USING STRING TO HOLD THE CORKS, RETAINING A LONGER SPARKLE
- * CREATED THE METHOD CHAMPENOISE, ALONG WITH MANY SECRET RECIPES
- * CHAMPAGNE WAS DIVIDED DURING THE REVOLUTION INTO SECTORS: 75% OF PRODUCTION LE CHAMPAGNE IS IN MARNE; MANY PEOPLE UPSET
- * WARS: WWI & PROHIBITION WERE DISASTEROUS, VINEYARDS BECAME BATTLEFIELDS, EXPORT MARKETS EVAPORATED, DEPRESSION HIT WWII; AGAIN BATTLEFIELDS RUINED THE VINEYARDS
- * 1927 CLASSIFICATION OF VINEYARDS AS GRAND CRUS "ECHES DE CRUS", UPDATED IN 1985 AND TO THIS DAY NO ONE CAN AGREE ON WHAT IT MEANS



CHAMPAGNE VS SPARKLING WINE

- "CHAMPAGNE" IS SPARKLING WINE MADE IN THE CHAMPAGNE REGION OF FRANCE ACCORDING TO THE TRADITIONAL CHAMPAGNE METHOD.
- OUT OF RESPECT AND TO AVOID CONFUSION MOST PRODUCERS IN THE UNITED STATES CALL THEIR BUBBLY "SPARKLING WINE" EVEN WHEN IT IS MADE IN THE TRADITIONAL METHOD.
- **VINS MOUSSEUX** IS THE TERM FOR FRENCH SPARKLING WINES PRODUCED OUTSIDE FRANCE'S CHAMPAGNE REGION.
- **SPUMANTE** IS THE ITALIAN TERM FOR SPARKLING WINE.
- **SEKT** IS THE GERMAN DESIGNATION FOR SPARKLING WINE.
- **CAVA** IS THE SPANISH TERM FOR SPARKLING WINES MADE USING THE TRADITIONAL CHAMPAGNE METHOD.

GRAPES

GRAPES USED IN MAKING CHAMPAGNE ARE
PINOT NOIR, CHARDONNAY & PINOT MEUNIER
PINOT BLANC CAN ALSO BE USED

CHARDONNAY: GIVES LIFE, ACID, FRESHNESS AND AGING POTENTIAL.
BLENDED WITH PINOT MEUNIER THE AGABILITY INCREASES

PINOT NOIR: ADDS DEPTH, COMPLEXITY, BACKBONE, FULLNESS.

PINOT MEUNIER: SUPPLENESS, ROUNDNESS AND FRAGRANCE

TYPES OF CHAMPAGNE

“BLANC DE NOIR” = PINOT NOIR & PINOT MEUNIER
FULLER BODIED, MORE GOLDEN IN COLOR; MORE OF
A FOOD WINE
NOT MANY HOUSES PRODUCE IT

“BLANC DE BLANC” = CHARDONNAY OR OTHER WHITE GRAPES
LIGHTER AND MORE ELEGANT

“ROSE” = BLENDS WITH SKIN CONTACT WITH PINOT NOIR; A LITTLE
RED WINE IS ADDED TO THE
DOSAGE; (CHAMPAGNE IS THE ONLY PLACE IN FRANCE
WHERE THIS IS ALLOWED)
ROSES ARE “DRY” NOT SWEET

NON-VINTAGE = A HOUSE STYLE, BLENDS OF DIFFERENT GRAPES OF
DIFFERENT VINTAGES. 95% NEEDS TO COME FROM THAT
PARTICULAR YEAR
ARE RELEASED BY JANUARY 1ST OF THAT PARTICULAR
VINTAGE

VINTAGE = ONLY MADE IN OR SHOULD BE MADE IN EXCEPTIONAL
YEARS
IT IS USUALLY LEFT TO AGE SO IT CAN ROUND OUT
A FOOD WINE

DE LUXE = FIRST MADE IN 1935 BY MOET & CHANDON DOM
PERGINON THE HIGH END BRAND FOR A PARTICULAR HOUSE
USUALLY A VINTAGE CHAMPAGNE NOW THERE SEEMS TO BE
MANY BRANDS

DIFFERENT CLIMATES FOR SPARKLING WINES

COOL CLIMATE: ALLOWS FRUIT STAY ON VINE LONGER,
MORE COMPLEX AND HIGHER ACIDITY
CHARDONNAY, PINOT NOIR, PINOT MEUNIER, GAMAY & PINOT
BLANC

WARM CLIMATE: BASE WINE CAN BE TOO ALCOHOLIC & TOO HEAVY;
MORE FRUIT FLAVORS, LESS COMPLEXITY AND LESS
ACIDITY
CHARDONNAY; PINOT NOIR; PINOT MEUNIER, GAMAY,
CHENIN BLANC

HOT CLIMATE: PROBLEMS WITH TOO EARLY OF RIPENING AND ACID
IS NOT BALANCED
PARALLADA; XARELLO; MACABEO; PINOT NOIR; CHENIN
BLANC

LEVELS OF SWEETNESS

(THE LEVEL OF SWEETNESS OR THE AMOUNT OF
DOSAGE(SUGAR) ADDED)

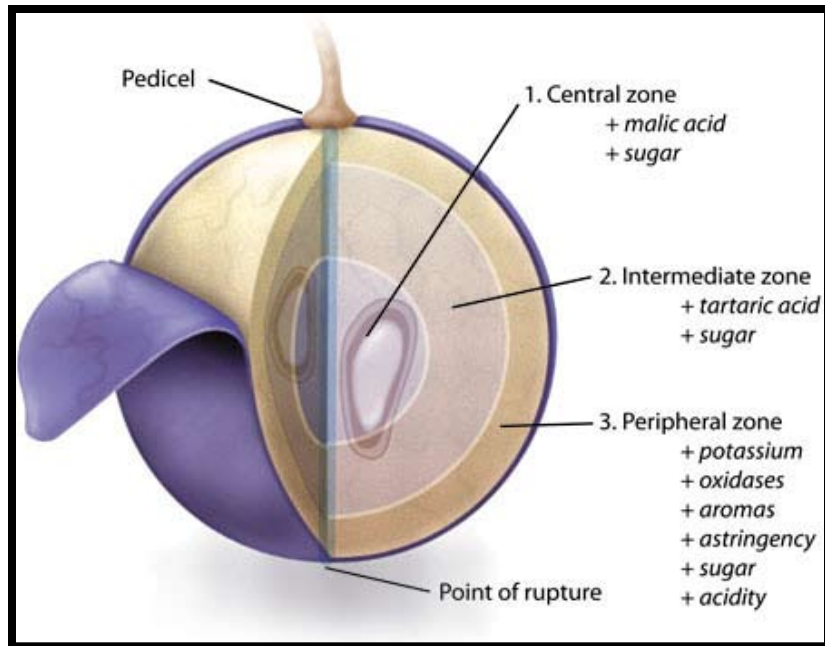
	RESIDUAL SUGAR	
	G/L	
DOUX	EXTREMELY SWEET	0-6
DEMI-SEC, DRY	VERY SWEET	3-15
SEC	NOTICEABLE SWEETNESS	12-20
EXTRA DRY	SLIGHTLY SWEET	7-35
BRUT	NO PERCEPTIBLE SWEETNESS	35-50
BRUT NATURE	BONE DRY	50+

PROCESSES

GAS INJECTION
INJECT BOTTLE WITH CO₂, INEXPENSIVE SPARKLING (SOFT DRINKS)

CUVE CLOSE = CHARMAT METHOD = ITALIAN METHOD
SECOND FERMENTATION TAKING PLACE IN BULK, IN
TANK RATHER THAN IN BOTTLE, PRIOR TO FILTERATION AND
BOTTLING UNDER PRESSURE
USED IN PROSECCO AND ASTI
USED FOR LIGHT DRINK NOW SPARKLINGS

TRANSFER METHOD =
FOLLOWS METHOD CHAMPENOISE 1ST STEPS.
AFTER 2ND FERMENTATION WINE IS TRANSFERED TO TANKS.
WINE IS THEN FILTERED AND LIQUER DOSAGE IS ADDED AND FILLED
IN NEW BOTTLES ALLOWS FOR MORE BELENDING OPTIONS WHEN
WINE GOES INTO BOTTLE



CHAMPAGNE METHOD

MÉTHODE CHAMPENOISE / MÉTHODE TRADITIONALLE

HARVEST

GRAPES ARE PICKED EARLY FOR LOWER SUGAR LEVELS & HIGHER ACIDS
 HAND-HARVEST IS DONE TO NOT ALLOW BREAKAGE
 LEAST AMOUNT OF SKIN CONTACT, DON'T WANT A VARIETAL BASED WINE

PRESSAGE

THE PRESSING OF THE JUICE LIMITING SKIN CONTACT
 PRESSED THREE TIMES, EXTRACTING DIFFERENT JUICE FROM DIFFERENT PARTS OF THE GRAPE AND STORED IN SEPARATE VESSELS. THIS IS THE BASE WINE.

FIRST FERMANTATION

SAME AS WINE; CONVERT NATURAL SUGARS INTO ALCOHOL.
 PRODUCE A BASE WINE (VERY ACIDIC)
 CUVEE IS MADE (A BLEND OF DIFFERENT VINEYARDS OR YEARS)

ASSEMBLAGE

THE BLENDING OF DIFFERENT WINES TO MAKE A GOOD WINE THAT WILL BE SUITABLE FOR SPARKLING

SECOND FERMANTATION

WINE IS PUT IN BOTTLES WITH ADDED YEASTS AND SOME SUGAR (CALLED **LIQUEUR DE TRIAGE**) AND CELLARED HORIZONTAL
 AOC LAWS SAY IT NEEDS TO REST FOR 1,5 YEARS;
 VINTAGE 3YRS
 CARBON DIOXIDE IS TRAPPED IN THE BOTTLE
 THIS PERIOD IS CALLED **AGING ON THE LEES**

RIDDLING

BOTTLES PLACED ON RACKS CALLED PUPITRES AT 45° ANGLES WITH CORK POINTED DOWNWARD. EVERY FEW DAYS THE BOTTLES ARE SHAKEN AND TILTED MORE DOWNWARD. THE NECK OF BOTTLE COLLECTS THE LEES. UNTIL IT IS COMPLETELY VERTICAL. IT IS NOW DONE WITH MACHINES "**GYROPALETTES**"

DISGORING

REMOVE THE CORK WITH LEES NOT LOSING TOO MUCH LIQUID. COOL NECK OF BOTTLE TO FREEZE YEASTS AT NECK. NOT DONE PROPERLY CAN LEAD TO ANOTHER FERMANTATION.

DOSAGE

THE BOTTLE IS TOPPED WITH SUGAR AND BASE WINE = "**LIQUEUR DE EXPEDITION**" SUGAR IS TO OFFSET ACIDITY; SOME TIMES IT IS TO MAKE IT SWEETER

COGNAC AND BRANDY CAN BE ADDED TO INCREASE ALCOHOL

CITRIC ACID IS ADDED FOR FRESHNESS OF OLD WINES
 ASCORBIC ACID ADDED AS AN ANTIOXIDANT WITH SULPHUR DIOXIDE

A CORK IS ADDED AND WITH A WIRE CAGE 6 TURNS TO REMOVE THE CAGE

BOTTLE AGING

ADDS MORE FLAVOR, TRICERY FLAVORS

GUSHING CAN OCCUR DO TO PARTICLES IN BOTTLES OR FROM PACKAGING



bottles aging after 2nd fermentation



hand riddling



undisgorged bottle



machine for adding dosage

FOOD PAIRING WITH CHAMPAGNE

CHAMPAGNE SHOULD BE SERVED 40-50 DEGREES

CHEESES AND CHAMPAGNE

BRIE = LIGHT AND FRUITY CHAMPAGNE

MILD CHEDDAR = BRIGHTER CHAMPAGNE

GOAT CHEESE = STRONGER/ACIDIC CHAMPAGNE

GIUDA = CHAMPAGNE WITH NUTTY YEASTY CHARACTER

FOIS GRAS = LIGHT AND DELICATE CHAMPAGNE DEMI-SEC

RAW OYSTERS = BLANC DE BLANC (AVOID VINEGAR AND LEMON)

RAW SHRIMP = GOOD WITH MOST CHAMPAGNE (AVOID HEAVY RED SAUCES)

MUSHROOMS = GOOD PAIRING, ESPECIALLY BLANC DE NOIR

SUSHI = PERFECT MATCH (AVOID TOO SPICY SUSHI)

LOBSTER = GREAT WITH A BRUT OR EXTRA DRY

SCALLOPS = BEST WITH OLIVE OIL AND GINGER

CHICKEN = CHAMPAGNE WORKS WELL AS LONG AS YOU STAY AWAY FROM LEMON AND VINEGAR

STRAWBERRIES = GOOD ONLY IF CHAMPAGNE IS SWEET

FRUIT DESSERTS = LIGHT FRESH TART FRUIT DESSERTS WORK WELL

BRULEES/PUDDING = MAKE SURE CHAMPAGNE IS SWEETER THAN DESSERT

CAVA

- SPANISH SPARKLING WINE
- CAVA IS A DO WITHOUT A REGION
- IT CAN BE MADE WHERE EVER CAVA “THE SPANISH METHOD FOR MAKING SPARKLING WINE” VINEYARDS ARE DESIGNATED
- MOST IS IN CATALUNYA, PENEDES (SOUTH OF BARCELONA)

THE GRAPES:

MACABEO (VIURA); XAREL LO (PANSA BLANCA); PARELLADA

MORE AND MORE SEEING: CHARDONNAY, SUBIRAT; GARNACHA,

MONSTRELL, TREPAT & PINOT NOIR

PINOT & TREPAT MAY ONLY BE USED IN ROSES

• BEGAN MAKING SPARKLING IN MID 19TH CENTURY KNOWN AS XAMPAN;

• UNTIL FRENCH SAID NO WAY

• CALLED THEM “ESPUMOSOS” UNTIL 1983 OFFICAILLY NAMED CAVA

• MÉTODO TRADICIONAL = TRADITIONAL METHOD



PROSECCO

- VENETO IN THE NORTHEAST CORNER OF ITALY
- MADE PROSECCO AS FAR BACK AS 1100'S, BUT VERY DIFFERENT FROM TODAY'S
- PROSECCO IS THE GRAPE WHICH ORIGINATED IN FRIULI
- MODERN PROSECCO WAS 1ST MADE IN 1868 BY CARPENE MALVOTI (ANTONIO CAPENE)
- ALLOWED THE FERMENTATION TO TAKE PLACE IN TANKS RATHER THAN THE BOTTLE = CHARMAT METHOD
- 1969 THE PROSECCO DOC CREATED
 - PROSECCO DI CONEGLIANO- VALDOBBIADENE
- DOC SAYS 85% PROSECCO, UP TO 15% PINOT BIANCO, PINOT GRIGIO, CHARDONNAY, OR VERDISO
- MUST BE 10.5% ALC
- CONEGLIANO WINES ARE FRUITIER, PEACHY, CITRUS= LOWER ELEVATION
- VALDOBBIADENE ARE CRISPER MORE CITRUSY = HIGHER ELEVATION
- CARTIZZE MORE WELL MADE, BIG, HIGHER PRICED, RIVAL CHAMPAGNE
- SPUMANTES ARE LIGHTER WINES AND CAN BE SWEETER LIKE AN ASTI-SPUMANTI



SEKT

- SEKT IS GERMAN FOR SPARKLING
- SEKT WINE IS MADE IN THE CHARMAT METHOD AND THE PREMIUM WINES ARE MADE IN THE METHOD TRADITIONELLE (CANNOT BE NAMED CHAMPANOISE METHOD AFTER THE TREATY OF VERSAILLES)
- SEKT WAS USUALLY MADE FROM IMPORTED GRAPES
- WHEN IT IS MADE IN GERMANY THEY CALL IT DEUTSCHER SEKT
- GRAPES = RIESLING, PINOT BLANC (WEISBURGUNDER) & PINOT GRIS (RLANDER)
- MOST SEKT IS VINTAGE 85% OF WINE NEEDS TO COME FROM THAT VINTAGE
- IT TOO IS MADE EXTRA BRUT, BRUT, EXTRA DRY & DEMI-SEC

OTHER REGIONS

- LOIRE
 - SPARKLING WINE IS MADE IN VOUVRAY & SAUMUR
- CREMANT DE BOURGONE IN BURGUNDY
- ALSACE = CREMANT
- LIMOUX = CREMANT
- DIE (RHONE VALLEY)

GOOD VINTAGES FOR CHAMPAGNE

2000 = 8	1997 = 8	1995 = 9	1990 = 9
1989 = 9	1989 = 9	1985 = 9	1982 = 9
1981 = 9	1979 = 9	1976 = 9	1975 = 8
1973 = 8	1971 = 10	ANYTHING OLDER IS PAST PRIME	



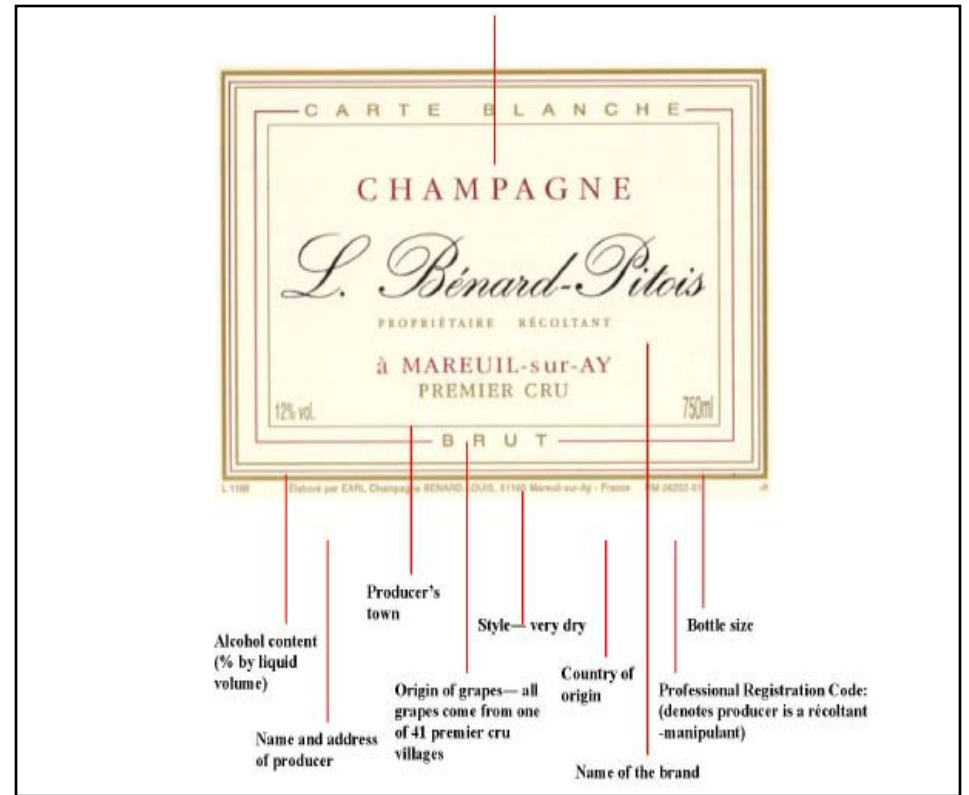
1. QUARTER OR PICCOLO 187 ML
2. HALF-BOTTLE 375 ML
3. STANDARD BOTTLE 750ML 1 BOTTLE
4. MAGNUM 1.5 LITRES 2 BOTTLES
5. JEROBOAM 3 LITRES 4 BOTTLES
6. REHOBOAM 4.5 LITRES 6 BOTTLES
7. METHUSELAH 6 LITRES 8 BOTTLES
8. SALMANAZAR 9 LITRES 12 BOTTLES
9. BALTHAZAR 12 LITRES 16 BOTTLES
10. NEBUCHADNEZZAR (NOT PICTURED) 15 LITRES 20 BOTTLES



THE COUPE WINE GLASS WAS THE GLASS USED FOR CHAMPAGEN. IT WAS A MOLD OF MARIE ANTOINETTES BREAST

MODERN TIMES BROUGHT BACK THE FLUTE, MORE SUITIBLE FOR THE BUBBLES

SOME BELIEVE THE BEST GLAS IS A BURGUNDY BULB GLASS, SINCE IT IS MADE WITH PINOT NOIR WHY NOT A PINOT GLASS



OPENING CHAMPAGNE

SAFETY FIRST

- ALWAYS USE A NAPKIN TO COVER ENTIRE BTL AND CORK
- PUT CHAMPAGNE ON HIP TO SUPPORT
- HAVE A CUT IN FOIL PRIOR TO ARRIVING TO TABLE
- TURN CAGE 6 TIMES
- SLOWLY PULL OFF CORK WHILE CAGE IS STILL ON CORK
- THERE SHOULDN'T BE A POP
- WHEN POURING HOLD IT BY THE BOTTLE, YOU CAN USE THE PUNT IF IT IS DEEP;
- THE PUNT IS REALLY FOR STURDY BOTTLES WHILE SHIPPING
- WHEN POURING, POUR SLOWLY SO THAT IT DOES NOT OVER FLOW

REASONS IT WOULD POP

- CHANGE IN TEMPERATURE
- AGITATION
- FORIEGN PARTICLES IN BOTTLE