

A photograph of a vast vineyard with rows of grapevines stretching across a rolling hill. A small, light-colored house with a dark roof is visible in the distance on the right side of the hill. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The text "CHAMPAGNE AND SPARKLING WINE" is overlaid in white, bold, sans-serif capital letters across the middle of the image.

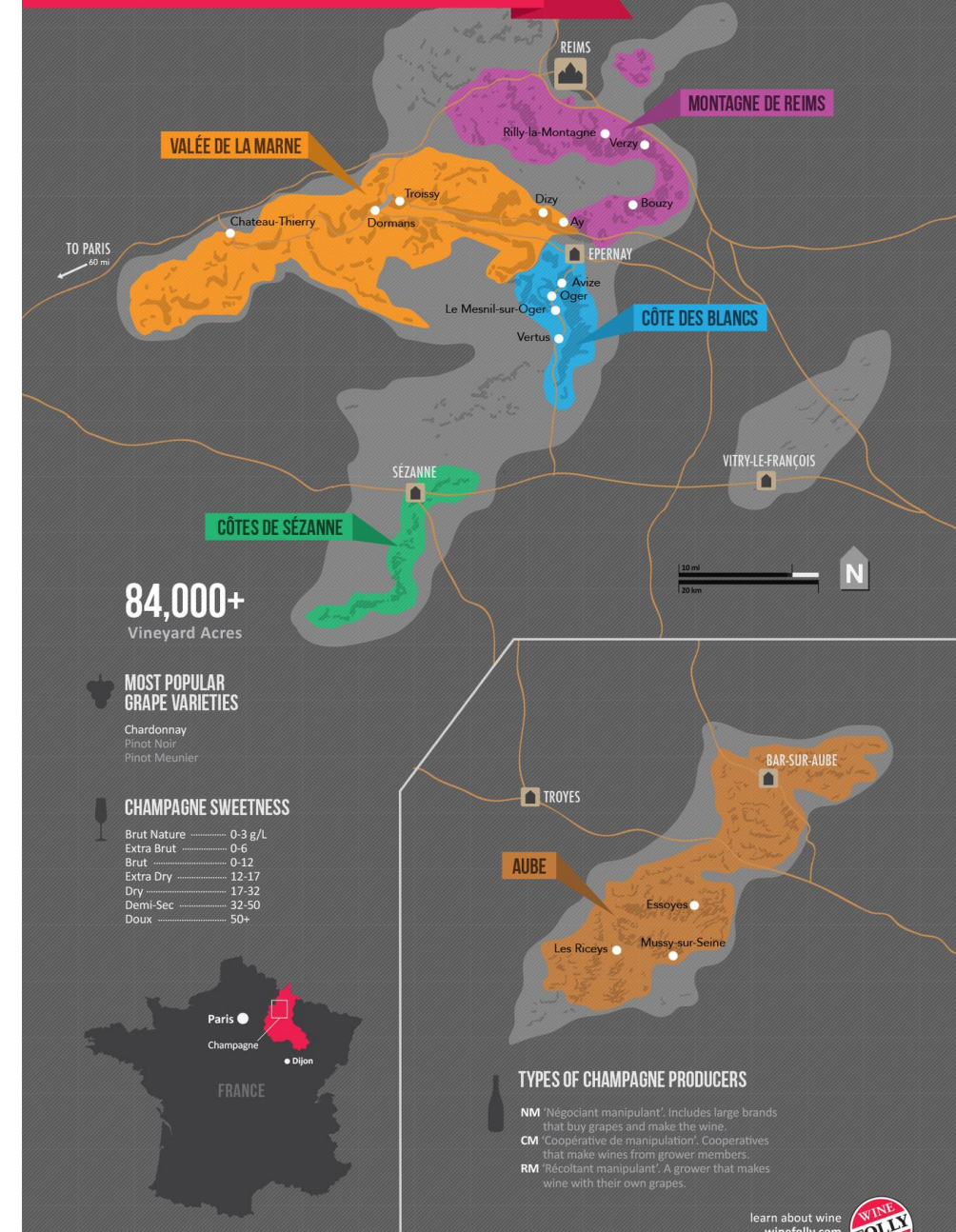
# CHAMPAGNE AND SPARKLING WINE



# CHAMPAGNE

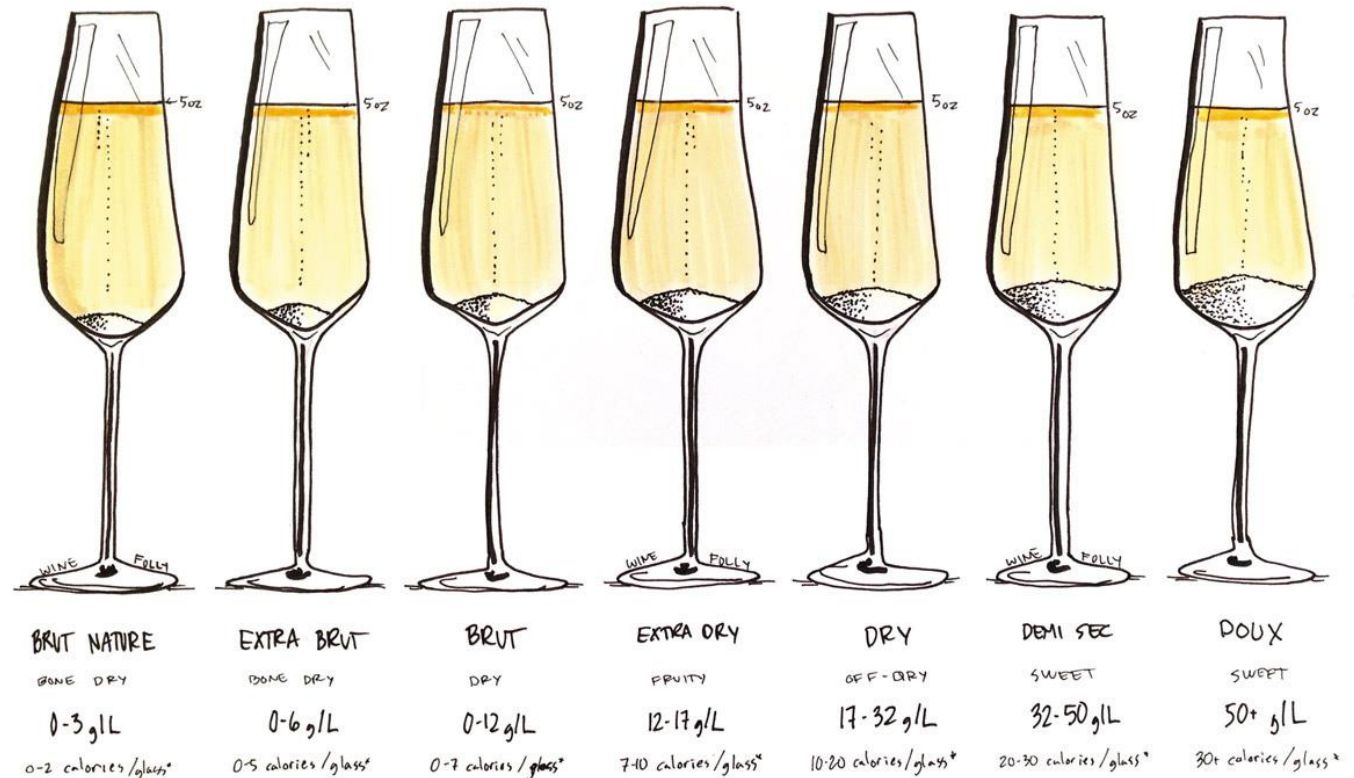
- Montagne de Reims
  - Pinot Noir
  - 40% of all of Champagne
  - Body, Perfume, Structure and Grip
- Cotes de Blancs
  - Chardonnay
  - 26% of all of Champagne
  - Freshness, Finesse, Fruit and Elegance
- Valle de la Marne
  - Pinot Meunier
  - 35% of all of Champagne
  - Softness, Richness and Fruit
- Cotes de Sezanne
- Aube
- Other (not) allowed grapes:
  - Pinot Blanc
  - Petite Meslier
  - Arbanne
  - Fromenteau (Pinot Gris)

## CHAMPAGNE MAP



# DISGORGEMENT AND DOSAGE

- Disgorgement is the process of removing the yeast from the bottle
- Dosage is the process of topping up the wine lost from disgorgement
- Dosage levels



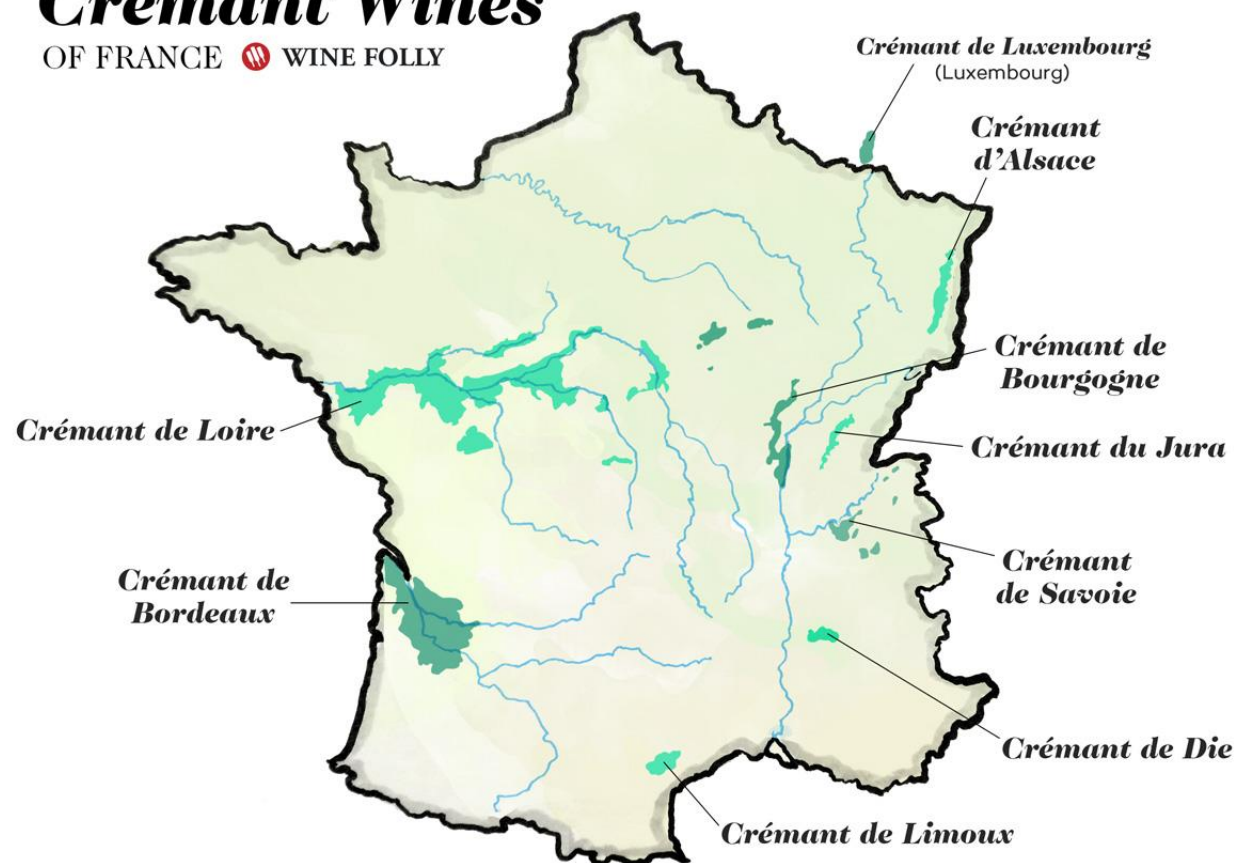
# TRADITIONAL OR CHAMPAGNE METHOD AROUND THE WORLD

## *Crémant Wines*

OF FRANCE  WINE FOLLY

### ■ Crémant:

- D'Alsace
- De Loire
- De Bordeaux
- De Bourgogne
- De Die
- De Savoie
- Du Jura
- De Luxembourg
- De Limoux



- Blanquette de Limoux
- Franciacorta (Emilia-Romagna, Italy)
- Cava (Penedes\*, Spain)
- Methode Cap Classique (South Africa)
- Sekt\*



# CHARMAT METHOD OR THE TANK METHOD

- Federico Martinotti from Asti
- Eugene Charmat patented and perfected it
- Intention of the style is to produce a fruitier, lighter style
- More cost effective
- Half the pressure of traditional Method
- Prosecco
- Moscato d'Asti
- Lambrusco
- Sekt\*

## Traditional charmat method



# METHODE ANCESTRALE OR PET-NAT

- The “original” traditional method
- First fermentation does not complete
- Bottled early
- No liquer de Tirage or dosage
- Filtering optional
- Problems:
  - Difficult to control
  - Lower alcohol

- Gaillac
- Bugey
- Clairette de Die
- Blanquette de Limoux MA





# CONTINUOUS METHOD AND CARBONATION

- CONTINUOUS:
  - Based on Charmat/Tank method
  - Liqueur de Tirage continuously added to base wine
  - Oak shavings are added with lees sticking to it
  - Pioneered in Russia
  - Often used in Sekt
- CARBONATION:
  - CO<sub>2</sub> is added to base wine, similar to soft drink production

