



CHAMPAGNE & SPARKLING WINES

A champagne bottle with a gold foil label is tilted, pouring sparkling wine into two tall, flute glasses. The liquid is bubbly and golden. The background is dark with a soft blue light source.

CHAMPAGNE

HISTORY

DISTRICTS

GRAPE VARIETIES

METHODE CHAMPENOISE



Areas of production of Champagne(District)

o Montagne de Reims – Main city is Reims

o Valle de la Marne – Main city in Epernay

o Cote des Blancs – Main city in Aube

Only the following three varieties of grapes can be used:

- o Pinot noir (black)
- o Pinot meunier (black)
- o Chardonnay (white)



The image features two champagne flutes filled with champagne, positioned on either side of the central text. The background is a dark blue with out-of-focus, colorful bokeh lights in shades of orange, red, and blue. The text is overlaid on the image.

PRODUCTION OF CHAMPAGNE

methode champenoise / methode traditionnelle

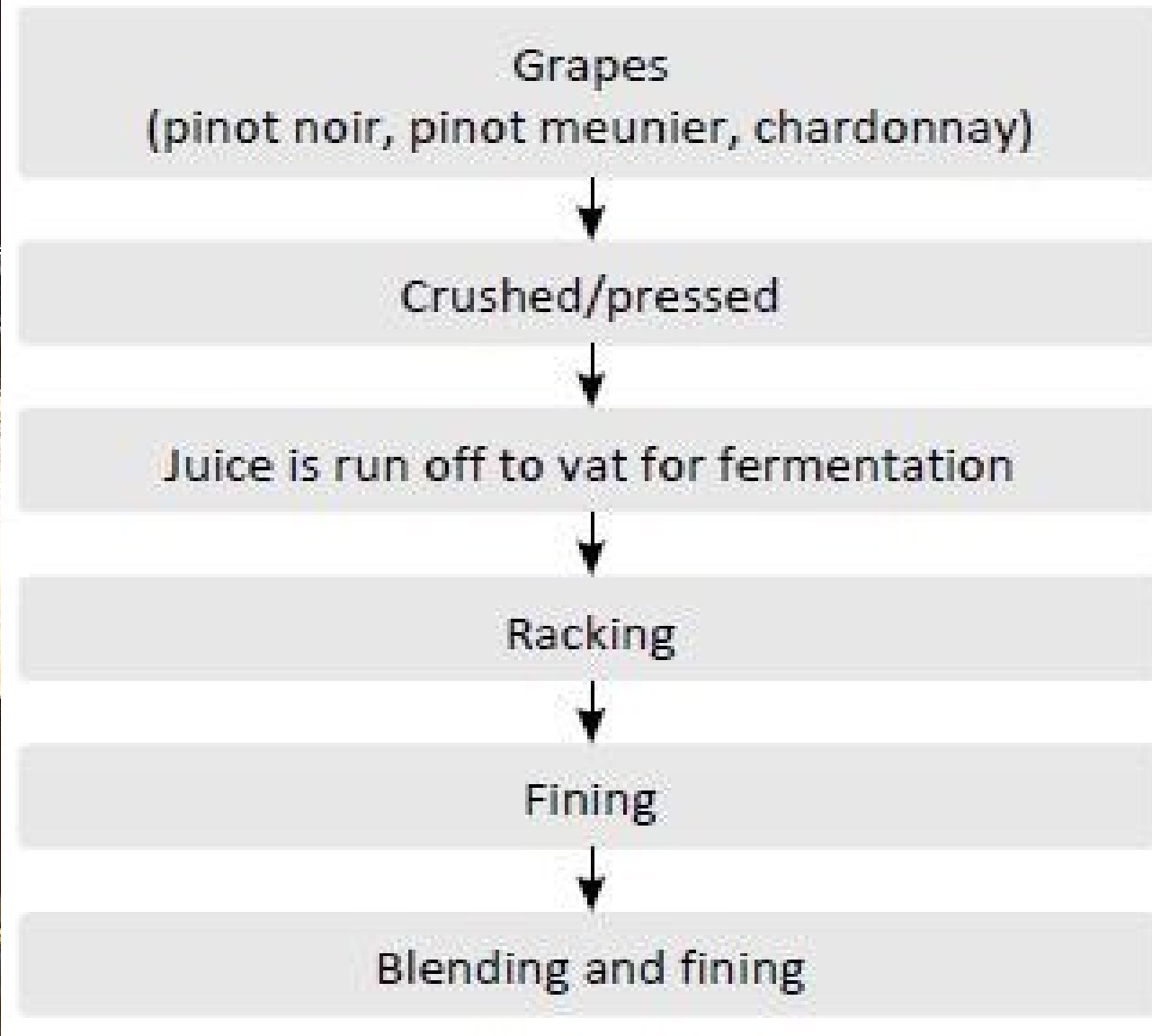


Figure 21.5 Steps Involved in Champagne Production by Primary Fermentation

Liqueur de tirage is added (solution of cane sugar, yeast, and old wine)

Rémuage (process of periodical shaking of bottle to collect the sediments on to the cork)

Dégorgement (process of removing the sediments from the bottle)

Addition of *liqueur d'expédition* (dosage— a solution of similar wine and sugar)

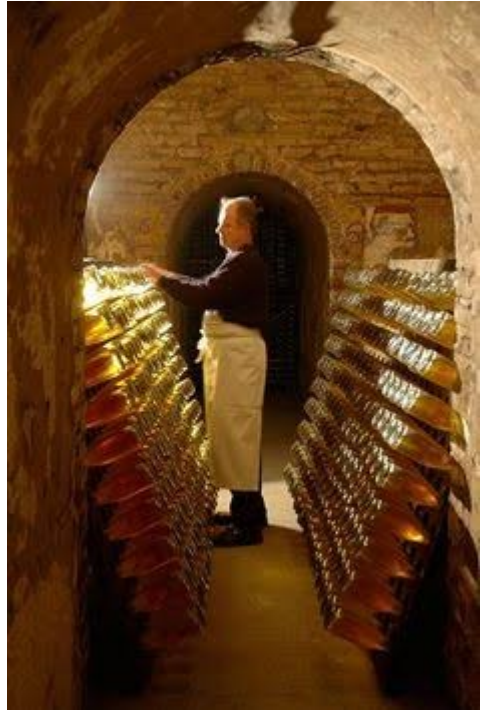
Re-corking

Shaking and resting the bottles

Packaging

Figure 21.8 Steps Involved in Champagne Production by Secondary Fermentation







The following describes the sugar content in the champagne

Brut (Very dry Champagne) - 6 to 15 grams per every 1 litre of Champagne.

Extra Dry (Dry Champagne) - It contains 12 to 20 grams per every 1 litre Champagne

Sec (Medium Dry) - It contains 17 to 35 grams of sugar per every 1 litre of Champagne

Demi Sec (Medium Sweet) - It contains 33 grams of sugar per every 1 litre of Champagne

Doux (Very Sweet Champagne) - It contains more than 50 grams of sugar per every 1 litre of Champagne

TYPES OF CHAMPAGNE



1. Vintage Champagne
2. Pink Champagne
3. Blanc de Blanc
4. Crémant
5. Blanc de Noir
6. Deluxe Champagne

METHODS OF PRODUCTION OF SPARKLING WINES

There are four methods of production of Sparkling wine

1. The Champagne Method

2. Méthode Cuve Close (Charmat Method)

3. Transfer Method (Méthode Transvasement)

4. Méthode Gazifié / Impregnation







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CHAMPAGNE BOTTLE SIZES

TYPE	CAPACITY	BOTTLE SIZE
Quarter-bottle	20.00 cl	¼ bottle
Half-bottle	37.50 cl	½ bottle
Bottle	75.00 cl	1 bottle
Magnum	1.5 liters	2 bottles
Jeroboam	3.0 liters	4 bottles
Rehoboam	4.5 liters	6 bottles
Methuselah	6.0 liters	8 bottles
Salmanazar	9.0 liters	12 bottles
Balthazar	12.0 ¹ liters	16 bottles
Nebuchadnezzar	15.0 liters	20 bottles



Piccolo
Half
Standard
Magnum
Jeroboam
Rehoboam
Mathusalem
Salmanazar
Balthazar
Nebuchadnezzar

BRAND NAMES/SHIPPERS OF CHAMPAGNE

- **Dom Perignon**
- **Moët & Chandon**
- **Taittinger**
- **Pommery**
- **Bollinger**