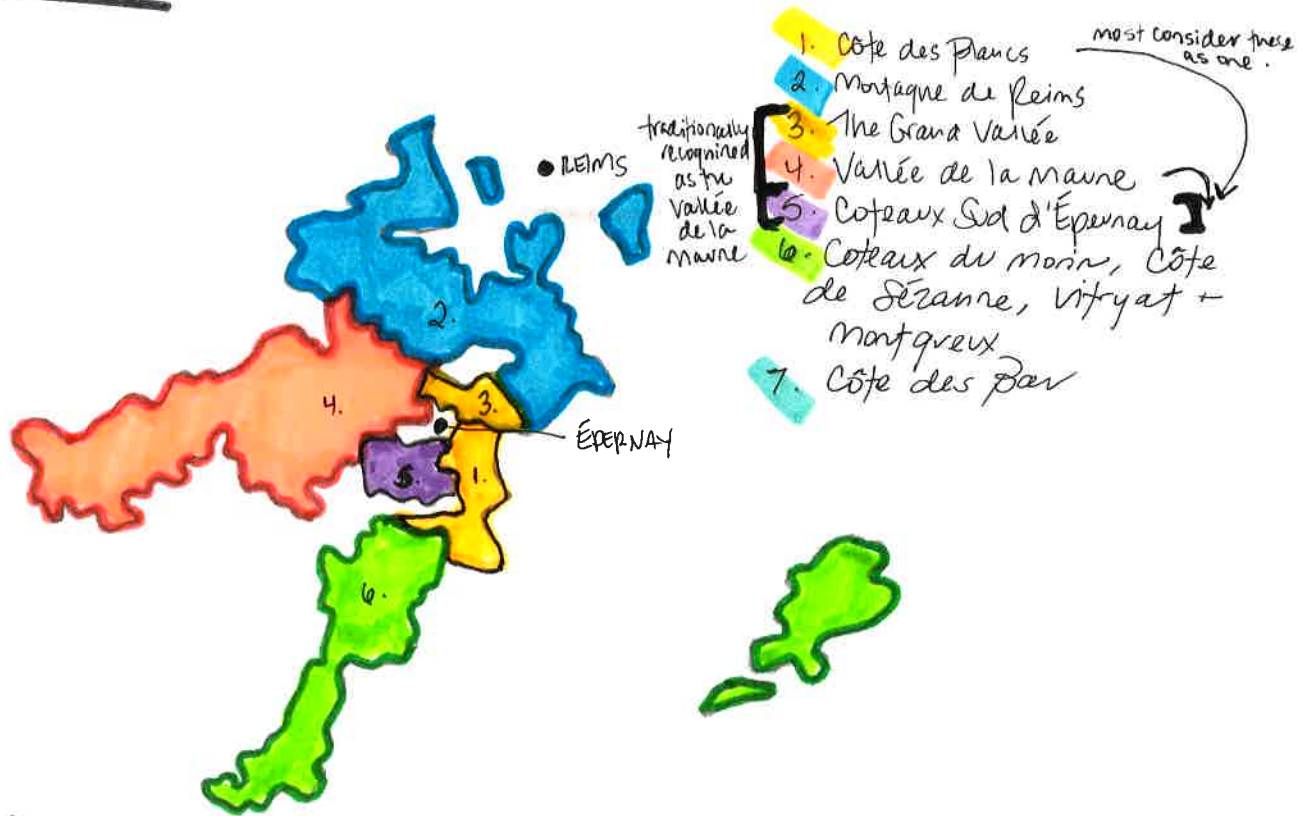


CHAMPAGNE



HISTORY

• Champagne as a winemaking region originated in the 5th or 6th century.

↳ generally an undertaking of the Catholic church.

• Riddled w/ war between the 9th Century + the 15th.

• Coronations of kings would often take place in Champagne → brought renown to the region + its wines.

• Up until the 17th century, the delicate, pale (often a combination of red + white grapes) still wines of Champagne were considered the finest in France → Burgundy became more in vogue + forced Champagne to reinvent its practices.

• 1718 - the first printed mention of sparkling wine in Champagne.

• 1728 - royal decree that allowed wine to ship in bottle, before that cask only → helped promote sparkling wine.



CHAMPAGNE - HISTORY

- Hub of trade & religion
- Sparkling wine seems to have originated in Limoux w/ methode ancestral, and as a process to be induced in England.

◦ **Dom Pérignon** → cellarer @ the Abbey of Hautvillers (1068 → 1715)

- sturdier glass
- cork closures
- blending across sites for uniform quality
- white wine being made from red grapes
- quality of grapes in the vineyard
- potentially NOT sparkling wine

◦ First Champagne house established in 1729 - **Ruinart**

- Region was hit particularly hard by war
→ Reims was destroyed in WWI

→ Champagne production jumped from 300,000 bts. in 1800 to 36 million in 1883

◦ 1814 - Pommery puts the first non-dosage Champagne on the market

◦ 1888 - phylloxera discovered in the Aube

◦ 1941 - CIVC (Comité Interprofessionnel du Vin de Champagne)
Count Robert - Jean de Vogue of Moët + Chandon

◦ UK is currently the biggest export market for Champagne

Hautvillers = home of Dom Pérignon
= location in the Vallée de la Marne

1820 - 1830: sugar (~~dosage~~ dosage) was first added to control mousse.

Many wineries were founded in the 18th c. + 19th c.

- Moët (1743)
- Cuvrot (1772)
- Taittinger (1784)
- Delamotte (1760)
- Heidsieck (1785)
- Bollinger (1829)
- Jacquesson (1798)

known as Forest-Firmin until 1931

↓
oldest Champagne house to produce sparkling wine exclusively.

Wars in the 1800s helped the spread of Champagne as French troops occupied other countries.

THE CIVC + ECHELLE DE CRUS

• Echelle des Crus was established in 1911 to formalize grape prices.

CIVC regulates:

- size of harvest
- blocage (reserve of wine stocks) + deblocage (release of wine stocks)
- safeguards protected designations of Champagne
- until 1990 - set the price of grapes - related to the % by which the crus are classified

villages NOT individual vineyards

→ 100% = GC
90-99% = 1er CR
80-89% = CR

2010 - system abolished entirely, however the terms Grand Cru + Premier Cru are still permitted to be used.

- exact percentages have become a relic - the CIVC outlawed the ~~use~~ use of them in 2003 BUT Mareuil-sur-Ay + Tauxieres were the only 99% 1er crus.

-
- the first comprehensive classification of Champagne's vineyards occurred in 1816 by André Julien.
 - In 1904, the Fédération des Syndicat Viticoles was created to suppress wine fraud in Champagne
 - in 1908, the first boundaries of Champagne were drawn up → the Aube was left out entirely.
 - riots on both sides ensued
 - a new bill was drawn up giving the Aube the title of Deuxième zone.
 - In 1927, the deuxième zone was abolished + grape varieties were outlined.
 - In 1935, the French government created the Comité National des Appellations d'Origine (forerunner of the INAO)
 - 1936 - official App of Champagne was created.

VITICULTURE + CLIMATE

- 48th parallel - mean annual temp. of only 50°F.
- cold, ~~but~~ Atlantic-influenced climate: frost, rain, fungal disease + hail
- rain often interrupts flowering, resulting in a bourreux, or second crop, that rarely ripens & is left on the vine.
- porous, belemnite chalk subsoil is pushed to the surface - absorbs heat + provides drainage on the slopes. Lower portion is micraster chalk.
 - ↳ high limestone content → allows vines to dig deep
 - ↳ clay + lignite also important → vineed to high acid
- In the Ajbe, clay is the dominant soil type.
- history of using recycled trash from Paris to fertilize vineyards
 - ↳ "les ~~boves~~ ^{boves} de ville"
 - ↳ practiced declined in the mid-1980s, but wasn't prohibited until 1999.
- PRUNING: only Cordon de Royat + Chablis can be used in grand cru + premier cru vineyards. → cane-pruned.
 - ↳ common for Pinot Noir.
- BUDBREAK: As climate warms, budbreak is earlier & earlier, exposing grapes to dangerous spring frosts.
 - ↳ Chardonnay is the first to bud, then PN, then PM.
- HARVEST: typically takes place in September, though used to be October. Only 2 October harvests since 1988: '91 + '13.
 - ↳ 3 August harvests in 2003, 2007 + 2011.
 - ↳ CIVC sets dates that harvest may commence in each village.
- CIVC's sustainability initiatives (since 2000):
 - reducing pesticide use by 50% across the appellation
 - avoiding insecticides → sexual confusion
 - water recycling
 - crown cap + bottle recycling
 - lighter bottles to reduce carbon emissions.
- Bio-D: Fleury, Larmandier Bernier, David Léclapart, Wvetter-Sirbe. Roederer is the largest biodynamic vineyard holder.

GRAPE

- Clonal selection - usually aimed at higher yields
- PN-389, PM-337, Chard-297.
- Pinot Meunier - mutation of Pinot Noir
 - single point mutation in the surface epidermal tissues → smaller plant than PN
 - "miller's pinot" - dusting of white on leaves that look like flour.
 - early budding + ripening. though it buds later & ripens earlier than PN, therefore less prone to winter frost + colder + is more reliably productive.
 - does particularly well in the Vallée de la Marne, with its north-facing vineyards, cooler, damper, more frost-prone.

[Petit meslier, Arbanne, Pinot Blanc + Pinot Gris (Fromenteau)]

- Before the AOC system, there was a significant amount of ~~Chard~~ Gamay in the Aube, was outlawed in 1927.
- Chardonnay + Pinot Noir - early-budding varieties → risk of spring frost.
- not easy to grow, largely overlooked in post-phylloxera replantings
- L. Aubry, Drappier, Laherte, Turlat, René Geoffroy + Agrapart all make use of these grapes.
- pinot Blanc most plantings today are in Celles-sur-Orce, where its frost resistance proves valuable.

SPECIAL CLUB

- "Club Trésors de Champagne" - originally called the "Club de Vificateurs Champenois" until 1999
- est. 1971

General Rules for Membership:

- viticulture must occur on the estate (RM only) - no cooperatives
- vinification + bottling must occur on the estate
- members must respect & uphold the club's charter

Rules for Special Club Wines:

- The "Special Club" is the top-of-the-range, prestige cuvée for all members
- The Club Trésors will declare a vintage as being worthy of "Special Club" prestige cuvées, then each member may decide individually whether or not to produce a "Special Club" wine.
- All base wines + finished "Special Club" wines must undergo tasting analysis.
- All "Special Club" bottles share an identical label + bottle shape

Members:

1. Paul Bara (Bouzy)
2. Roland Champion (Chouilly)
3. Charlier et Fils (Montigny)
4. Gaston Chiquet (Dizy)
5. Forquet-Chemin (Ludes)
6. Fresnet-Juliet (Verzy)
7. Pierre Gimmonet (Cuis)
8. Ferni Gouforbe (Aÿ)
9. Groquet (Étoges)
10. Duménil (Chigny-les-Roses)
11. Marc Hébrant (Mareuil-sur-Aÿ)
12. Herveux-Domez (Sacy)
13. José Michel (Moussy)
14. Vincent Judart (Fèrebrianges)

15. Juliet-Lallement (Verzy)
16. Sanchez Lequédard (Cumières)
17. Larmandier Père et Fils (Cramant)
18. J. Lassalle (Chigny-les-Roses)
19. Lavois Père et Fils (Mesnil)
20. Mouron Leroux et Fils (Verzy)
21. Joseph Loriot Paquet (Festigny)
22. A. Margaine (Villers-Marmery)
23. Moussé Fils (Cuisles)
24. Nominé - Renard (Villevaud)
25. Salmon (Charmery)
26. Remy Massin et Fils (Ville-sur-Arle)
27. Varant - Coquant (Chouilly)

SPU APPS OF CHAMPAGNE

Coteaux Champenois

- Departments: Aisne, Aube, Haute-Marne, Marne, Seine-et-Marne
- 635 communes of production!
- Styles: Blanc, rosé, rouge
- Encépagement: Chardonnay, PN, PM, Pt, PB, Arbane + Petit meslier
- 9% min. potential alcohol, 3g/L max. RS
- Same max. yields & max. press Champagne

↳ 10,400 kg/ha, 102 L/160 kg

• Notable:
[Rouge]

^{riper + denser styles}
Bollinger, Egly-Oriel, Paul Bara,
Leduc, Georges Laval, Berreche, Leclercq
côte aux Enfants

WHITE versions:

- Lamandieu-Bennier's Cramant Nature
- Berreche's Le Mont Fournois
- Jacques Lassaigne's Montgoux.

Rosé de Reims

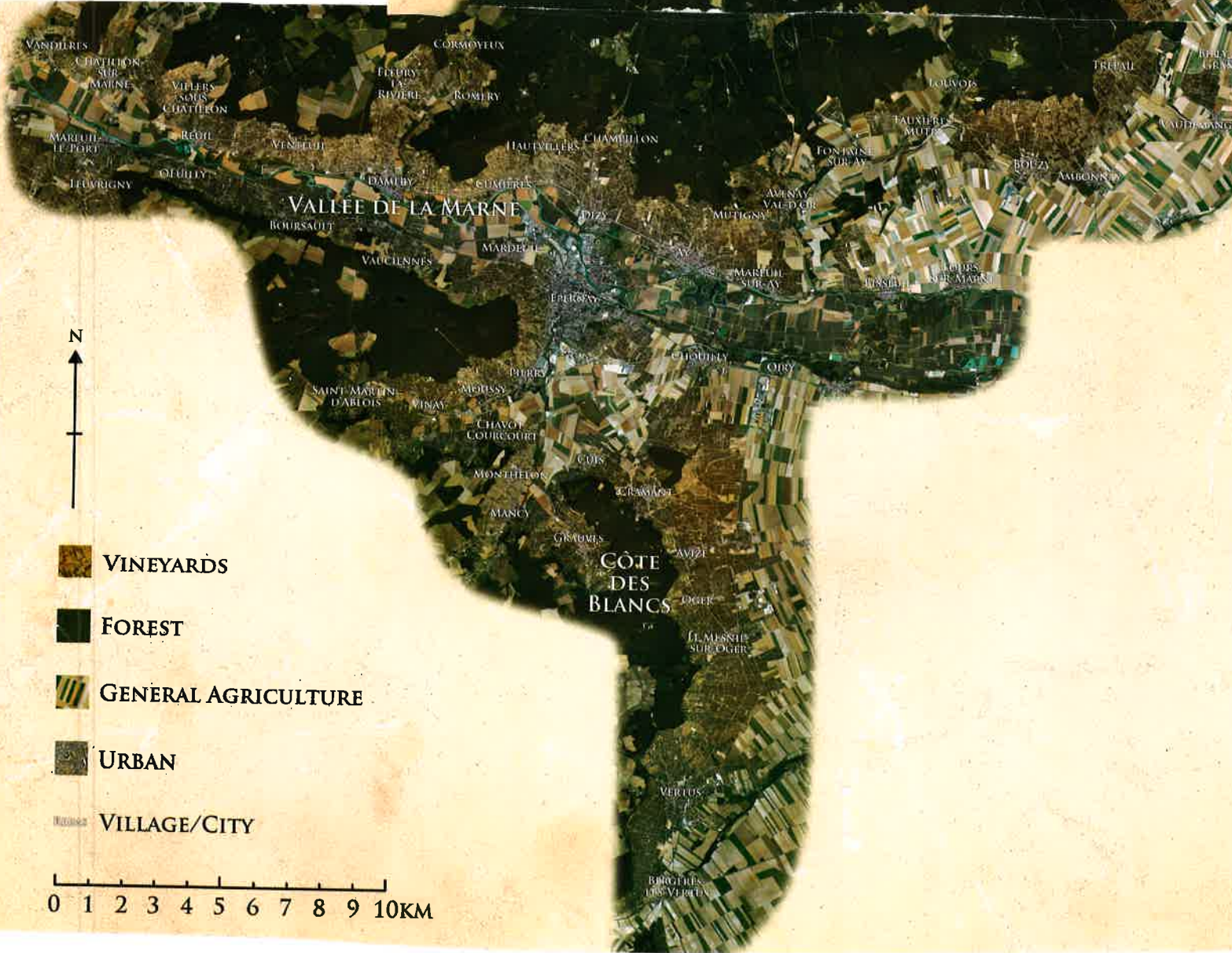
- Department: Aube (Reims is a village in the Aube)
- Rosé (tranquille): 100% Pinot Noir
- 10% min. potential alcohol, mmw 170 g/L
- Grapes are vinified as whole bunches (semi-carbonic maceration)
- Same max. yields + max. press as Champagne

↳ 10,400 kg/ha, 102 L/160 kg

• Notable: Guy de Forest, Morel Père & Fils, Jacques Defrance, Floriot








MONTAGNE DE REIMS

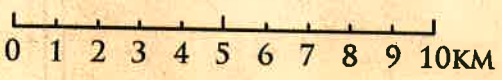


VALLÉE DE LA MARNE

CÔTE DES BLANCS



-  VINEYARDS
-  FOREST
-  GENERAL AGRICULTURE
-  URBAN
-  VILLAGE/CITY



TYPES OF CHAMPAGNE PRODUCERS

- NM (Négociant Manipulant)
- RM (Récoltant Manipulant) → 95% of fruit must originate from grower's vineyards
- CM (Coopérative Manipulant) → a cooperative that sells wine made from its members' grapes
- RC (Récoltant Coopérateur) → a grower whose grapes are vinified at a cooperative, then receives champagne to market under its own label.
- SP (Société de Récoltants) → a firm set up by a union, of related growers who share resources & collectively market several brands
- ND (Négociant Distributeur) → middleman, does not make wine. A merchant that buys finished champagne & markets it under its own label.
- MA (Marque d'Acheteur) → a buyer's own brand, often a supermarket chain

THE RISE OF SITE SPECIFIC CHAMPAGNE

- 1908 → the first champagne known to be sourced from a single cu → 1905.
- 1935 → Clos des Goisses
- 1952 → Cattier, Clos du moulin
- 1975 → Drappier, Grand Serrée
- 1979 → King Clos du Mesnil (released 1986) → 1971: Cuvée Spéciale Les Cluettions (first made as a special cuvée)
- 1982 - Tarlant, Cuvée Louis
- 1985 - Jean Millau, Terres de Noël
- 1989 - Egly Orvient Les Crayères, Vilmaut Coeur de Cuvée, Pierre Collot's Aîné Les Arats
- 1990 - Larmandier Bernier Vieille ligne du Levant, Terre de vertus (1994)
- 1993 - Veuve Forny - Clos Faubourg Notre Dame
- 1994 - Anselme Selosse - Contraste, Georges Laval - Les Chênes
- 1995 - Diebolt-Vallois Fleur de Passion, Agrapart L'Armoise, King Clos d'Ambonnay, Billecart Clos Saint-Hilaire
- 1998 - Prévost Les Bequines
- 2000 - Cedric Bouchard Les Ursules
- 2001 - Agrapart Venus
- 2003 - Selosse lieu-dits, Varette + Sorbe Saignée de Sorbe

MÉTHODE CHAMPENOISE

CHAMPAGNE AOP

- Departments: Arde, Aisne, Marne, Haute-Marne, Seine-et-Marne
- Communes of production: 357 villages
- Styles permitted: Vin mousseux Blanc
Vin mousseux Rosé (either saignée or blending prior to tirage is authorized)
- Encépagement: PN, Chard, PM, PB, PG, Arbane + Petite Meslier
- Vin Clair: min. 9% potential ABV
max. 10 g/L RS
- Tirage:
 - secondary fermentation must occur in glass bottles
 - tirage may not occur until Jan. 1 of the year following harvest
 - volume of wine may not increase more than 1.12% per % increase in alcohol during secondary fermentation (from liquor ~~de tirage~~)
 - wines may not be disgorged until at least 12 mos. after the date of tirage.
 - finished wines must be marketed in the same bottle as tirage occurred, except for bottles smaller than 375 ml. or larger than 3L. For NV bottlings, up to 20% of 375 ml. bottles may also be transferred to new bottles.
- Vintage dated wines:
 - Max. 80% of the year's harvest may be sold as vintage Champagne.
 - must contain 100% of a stated vintage
- Élevage:
 - NV - min. 15 mos. from date of tirage
 - vintage - min. 36 mos. from date of tirage
 - } still only 2 mos. on lees before disgorgement
- mmw: 143 g/L
- permitted training methods: Chablis, Cordon de Royat, Vallée de la Marne, Guyot (single or double)
Cane-pruned → spur-pruned, most Chard. → cane-pruned, no GC wine
→ spur-pruned, most PN
- max yields: 10,400 kg/ha (= 6,630 L/ha)
66.3 hl/ha
- max. press yield: 102 L/160 kg (additional press juice is the rebêche or "end of pressing" and must account for 0-10% of the total. May only be used for distillation)

MÉTHODE CHAMPENOISE

CHAMPAGNE AOP, CONT.

→ also called Non-dosé, Brut Sauvage, Ultra Brut, Dosage Zero, Sans Sucre + Pas Dosé

SWEETNESS LEVELS

BRUT NATURE: 0-3g/L (no added dosage!!)

DESIGNATION	PRE-2010	CURRENT
Extra Brut	0-6 g/L	0-6 g/L
Brut	0-15 g/L	0-12 g/L
Extra Dry	12-20 g/L	12-17 g/L
Sec	17-35 g/L	17-32 g/L
Demi-Sec	33-50 g/L	32-50 g/L
Doux	50+ g/L	50+ g/L

* Harvest usually occurs in mid-September.

PRODUCERS WHO SYSTEMATICALLY AVOID MALO:

- Lanson
- Gosset
- Alfred Gratien
- Vilmarc
- Krug + Salon do not encourage or discourage.
- Bérêche
- Pétit Simonet
- J. Vergon

Production of white wine from red grapes is defined by the following principles:

1. Pressing immediately after picking.
2. Whole-cluster pressing
3. A gentle, gradual increase in pressure
4. Low juice extraction
5. Separating the juice into fractions

PROCESS

PRESSING

first 100L discarded - autopressure

* "man" is 4000 kg → traditional measurement for a press-load of grapes

- vin de cuvée (first 2050 L)
- vin de taille (second 500 L)
- rébêche → acid content is lower - pigment is higher

- 20 approved pressing centers introduced in 1987
- every man is numbered + recorded in the "carnet de pressoir" (pressing logbook)

- debourbage - some houses (Pol Roger, Billecart) do it twice
- Sulphur addition
- Chaptalization

→ after pressing the cuvée + taille are put in tanks for debourbage. Solids settle.

grapes are tested for min. ABV

Champagne presses:

- range in capacity from 2,000 - 12,000 kg.
- manual, vertical presses were standard through the 80s → now account for 28%.
- the mechanization of the *retrousse* (sloping the edges of the press cake back into the middle) led to the use of a horizontal press → see next page.

PRIMARY FERMENTATION

stainless steel vs. oak

MLF → concrete + clay amphora are being experimented w/.

- generally 10-11% ABV at this point
- wine rests in cask until usually Feb - march of the following yr.

→ prior to the 1960s, no Champagne went through MLF.

prior to the 1960s, all Champagne was made in oak. Now stainless steel is the norm, w/ a few exceptions (Krug, Bollinger, Gratien) → Savart, Bérêche, Vilmarc (larger format)

METHODE CHAMPENOISE

"Perpetual blended" wines - no criaderas, just one tier, w/ wine being drawn off + added to. Beveche Reflet d'Antal, Billiot Cuvée Laetitia, Laherte Les 7, Pierre Peters Cuvée de Réserve, De Sousa Cuvée des Caudalies. Substance has multiple tiers.

BLENDING (ASSEMBLAGE) + BOTTLING

- base wines - usually parcels of different vineyards, grapes, vintages are kept separate & blended to negate the variances of the vintage.
 - ↳ Bollinger's, Special Cuvée NV is a blend of 240 different base wines.
 - ↳ Louis Roederer
- Reserve wines - may be stored in tank, barrel, or bottle → Bollinger does magnum's (tank is more common)
- cold stabilization
- riddling
- Liqueur de tirage - still wine, yeast, sugar + fining agents
4 grams of sugar = 1 atmosphere of pressure.

SECONDARY FERMENTATION

- "prise de mousse"
- crown cap w/ a bidule to collect sediment of cork
- lasts up to 8 weeks
 - ↳ large format takes longer, small format less time
- alcohol content rises 1.2-1.3%
- pressure rises 5-6 atmospheres ["remnant" used to be used to describe a lower pressure Champagne ex. Bata]
- bottles are stored horizontally ("sur latte") during secondary fermentation. - riper fruit = less time or less needed
- autolysis - the breakdown of dead yeast cells - forms sediment, or lees

English glass - the key to sturdy Champagne bottles - is made from ovens heated w/ coal instead of wood - much sturdier.

Champagnes bottled as lower pressure (4-5 atmospheres):
- Pierre Gimonnet's Gastronomie - Pierre Peters' Perle de Masnil
- Gilbert's Perle - Louis Roederer's vintage BdB
- Cedric Bouchard - Roger Coulon

RIDDLING

- historically, pointage was used → briskly shaking the wine to prevent the yeast from sticking to the sides
 - ↳ newer strains of yeast have made this obsolete.
- remuage/riddling - developed by Veuve Clicquot → would take 5-6 weeks.
 - ↳ remuer - he who performs remuage
- gyropallete mechanizes riddling - invented in 1968.
 - ↳ most Champagnes ~~uses~~ use → La Grand Année is riddled by hand
 - ↳ 504 bottles
 - ↳ takes 7-10 days.

↳ necessary if verre is under cork or for large formats.

METHODE CHAMPENOISE

MCP

- Most concentrated et Rectifié
- shelf stable, made from grapes
- pros: keeps wine's flavor & freshness provides consistency.
- cons: taste + texture can feel artificial

DISGORGEMENT + DOSAGE

- "à la glace"
- "à la volée" → Beveur disgorges all bottles by hand! Necessary if wine is under cork or for large formats.
- dosage aka Liqueur d'expédition (sugar syrup + wine)
→ replaces wine lost during disgorgement + adds sweetness.
- higher dosage tends to age longer.

BOTTLE AGING - MAILLARD reaction: amino acids reacting w/ sugars.

- for bottles larger than a jereboam + smaller than a 375 ml., the transvasage, or transfer method, is permitted.

→ remuage is unnecessary - the wine is disgorged into a pressurized tank + filtered.

COMPOSITE CORK VS. MYTHIC DIAM (first used in 2005)

STYLES OF CHAMPAGNE

- NV - 3/4 of the market
- Vintage - 100% must come from the stated vintage
- max. 80% of the year's harvest may be sold as vintage

mainly entry level, but some higher end: Vilmart's Grand Cellar, Marc Hebrant Sélection, Laurent Perrier's Grand Siècle, Alfred Gratien's Cuvée Paradis.

- Blanc des Blancs
- Blanc de Noirs
- Tête de Cuvée - first was Moët + Chandon's Dom Pérignon in 1936.
- "mono-cv" - single village wines (not necessarily single vineyard!)
→ Champagne used to always be blended across villages.

• Rosé



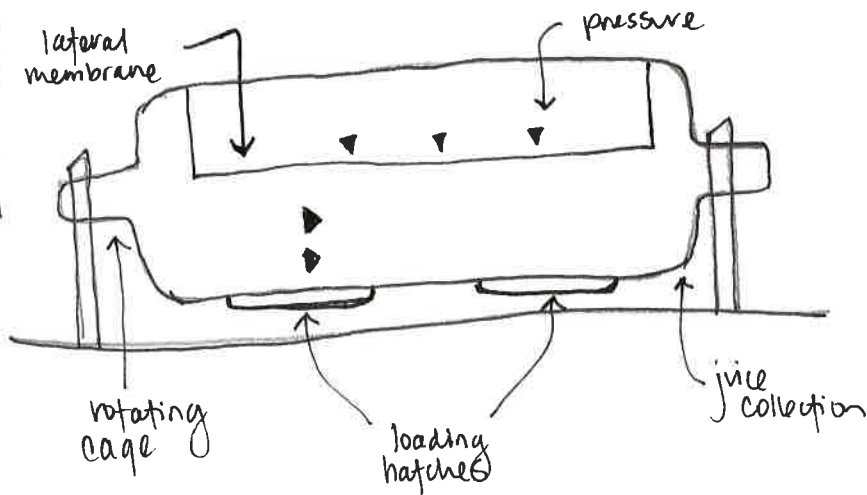
LETTING

- a step of winemaking after disgorgement.
- in order to minimize the amount of air in the bottle, a tiny droplet of water or wine is added just before the cork is inserted, causing the carbon dioxide on the surface of the wine to foam up & expel the air.

CHAMPAGNE PRESSES

pneumatic = containing or operated by air or gas under pressure.

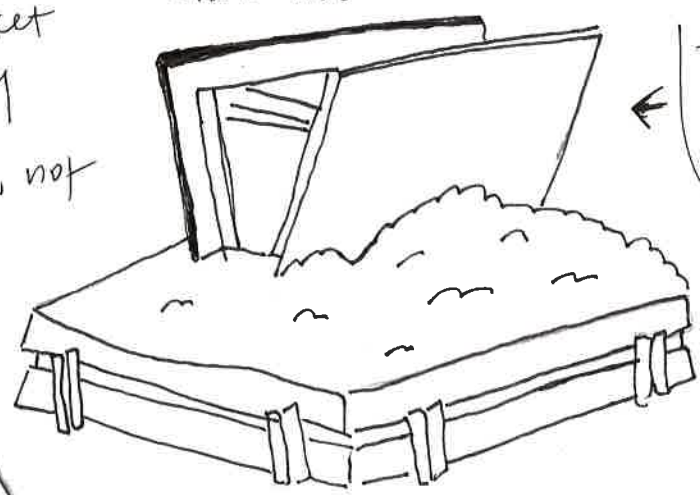
pneumatic (bladder) press → modern option



- Champagne presses range in capacity from 2,000 to 12,000 kilos of whole grapes.
- Manually operated, vertical wine presses were standard throughout the region until the late 1980s and still account for about 28% of pressing plants & more in private ownership.
- The mechanization of the "retrousse" (scooping the edges of the press cake back into the middle after each pressing) led to an increase in the use of a horizontal press w/ a lateral membrane.

done after every "serie" (pressing) w/ a traditional press holds 4,000 kg of grapes, aka a "marc"

- traditional, vertical basket presses are still commonly used, except now it's operated by hydraulics, not manually.



traditional basket press

↓ most common producer is Coquard.



- also made by Coquard
- "presseur automatique à plateau incliné"
- horizontal press w/ plate tilted at an angle → the grapes naturally fall by gravity, making retrousse unnecessary.
- used by Egly Orivet, Tanguy, Bouchard, Berneche, Pierre, Pichard.

BOTTLE SIZES



15L
NEBUCHADNEZZAR
20 BOTTLES

Solomon
18L
24 BTLS.



12L
BALHAZAR
16 BOTTLES



9L
SALMANAZAR
12 BOTTLES



6L
METHUSELAH
8 BOTTLES

Renobour
4.5L
6 bottles
discontinued 1989



3L
JEROBOAM
4 BOTTLES



1.5L
MAGNUM
2 BOTTLES



750ML
STANDARD
1 BOTTLE



375ML
HALF
1/2 BOTTLE



187ML
SPLIT
1/4 BOTTLE

CÔTES DES BLANCS

- 98% planted to Chardonnay, 2% Pinot Noir.
↳ most PN in the region is in Vertus.

- dramatic slopes, warmer days + thinner top soils → chalk is more available than in other regions.

- the northern stretches have higher clay content - deeper top soil → denser vines.

CVIS

[based here: Pierre Gimmonet]

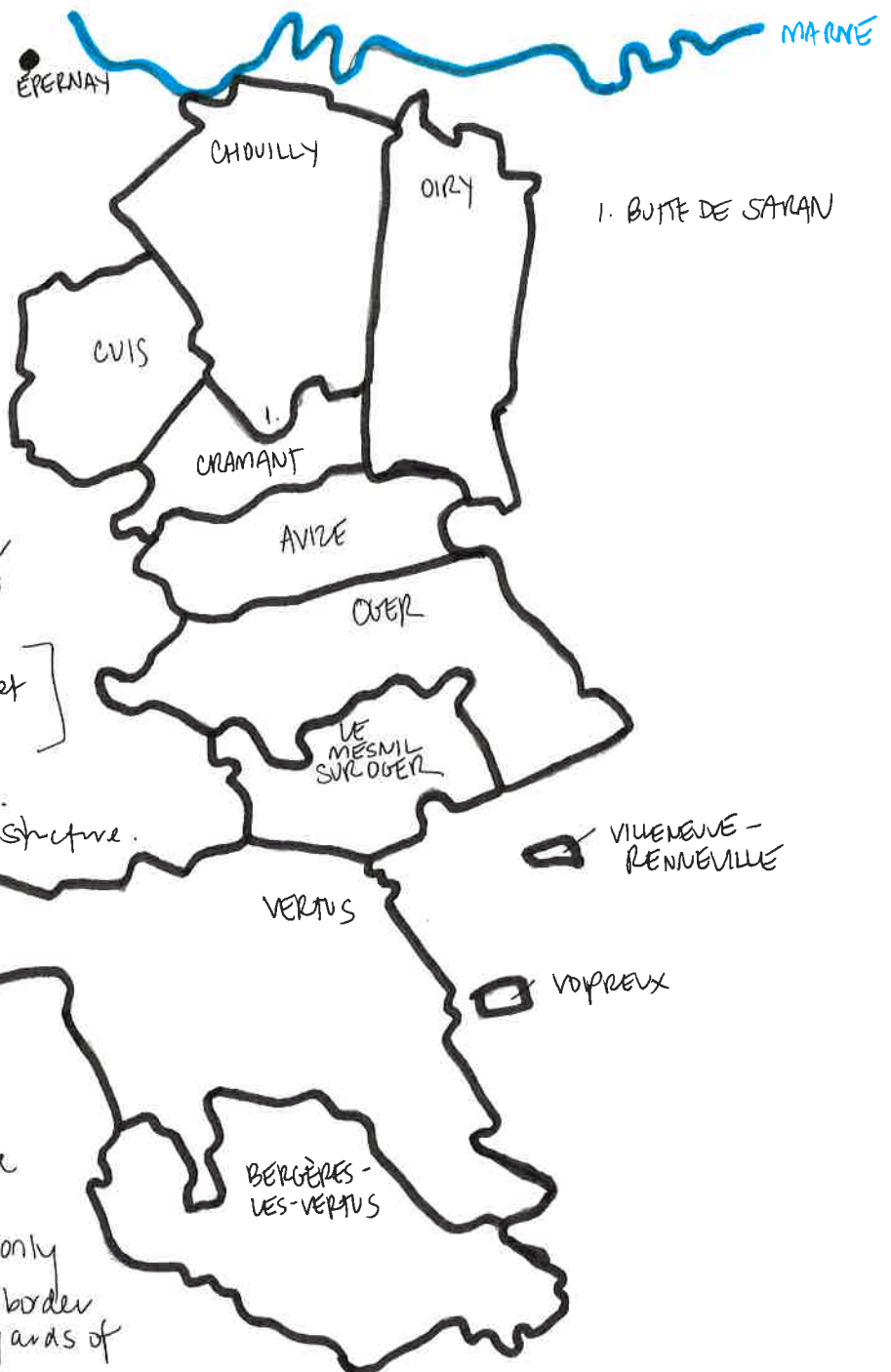
- premier cr
- vineyards face north + northeast.
- less ripeness, but firm acidity + structure.
- PIERRE GIMMONET

CHOUILLY

- broad build + creamy richness.
- tempered by the maine river to the north → warmer climate.
- considered grand cr for white only
- Butte de Sarran → hill marking the border bet Chouilly + Cramant. Most vineyards of Chouilly lie just north of here.
- most renowned lieu-dit is Montaigne → made by Surenne
- Also known is Les Aventures → Ar Lenoble
- Vazart - Coquant's Special Club is sourced entirely from Chouilly.

OIRY

- only recently have single-village wines been bottled → by Surenne
↳ La Cocculette (vintage) and Oiry NV Blanc des Blancs
- fairly flat
- only 80 hectares planted



CÔTE DES BLANCS

CRAMAUT

[based here: Bonnairre, Diebolt Vallois, Libert fils, Sverer]

- Cramant + Aïre are the historical heart of the Côte des Blancs.
- DIEBOLT-VALLOIS - established in 1960 by Jacques Diebolt + wife Nadia
 - created fleur de passion in 1995 from pure Cramaut fruit
 - ↳ barrel aged, no mlf
- the western side of Cramant, bordering Cuis, has historically been regarded as less quality than the eastern side
- Larmandier Beurier Vieille Vigne du Levant - 100% Cramaut from the lieu dit of Levant.
- Jacques Selosse Cramant Chemin des Châlons (NV)
- Libert Cramant Blanc des Blancs
- Sverer Cramant Les Roberts

AÏRE

[based here: Agrapant, Claude Corbon, De Sousa, Jacques Selosse, Vanier-Faminie]

- smaller area than Cramant → 268 ha. vs. 361 ha.
- favored midslope vineyard sites.
- Aïre plays an important role in many blanc des blancs blends: Louis Roederer, Billecart-Salmon, Faittinger as well as in prestige cuvées like Dom Pérignon, Blanc des Millénaires + La Grand Dame.
- some vineyards are rich in clay while others are predominantly chalky. Agrapant highlights this w/ two distinct cuvées:
 - 1) L'Aïroise - heavy clay soils
 - 2) Vénus - chalky portion of lieu dit La fosse, played entirely by a horse.
- Anselme Selosse + blends both soil types together for a complete picture in his vintage ~~wines~~ wine. Substance is also all Aïre, a Solera started in 1986. Les Chanteraines is his lieu-dit wine from Aïre.
- Larmandier Beurier + Chemins d'Aïre

CÔTE DES BLANCS

OGER

[based here: José Dhondt, Jean Milan]

- Oger's vineyards lie in a large, east facing bowl fully exposed to the sun, trapping the heat & increasing the potential ripeness of the grapes.
- More forward + less mineral than the wines of Mesnil.
- blended into many prestige cuvées, notably Blanc des Millénaires.
- Pierre Gimonnet Oger Special Club, Jean Milan Symphonie, Jean Milan Terres de Noël + Claude Cazats Clos Cazats all come exclusively from Oger.

LE MESNIL-SUR-OGER

[based here: Guy Charlemagne, Dela Motte, Philippe Gonet, Lannois, Pierre Moncuit, Pierre Peters, Salon, JL Vergron]

- Along w/ Oger, Chouilly + Oiry, promoted to Grand Cru in 1985 → promotion due largely to the fame of Salon.
- Salon → first vintage 1905, not commercial until 1921. Now owned by the Laurent Fleury group. First single village wine!
 - ↳ compared to the wines of the northern Côte des Blancs, it feels more naked in its minerality + austere in its structure.
- Krug has owned the 1.84 ha Clos du Mesnil since the 1970s, first vintage 1979. The "clos" → walls.
 - ↳ like all Krug wines - fermented in old barrels.
- Les Chetillons → Pierre Moncuit, Pierre Peters → 1971 first vintage, as Special Club.
- Selosse lieu dit "Les Carelles"
- Also, JL Vergron Confidence, Pierre Simonet Fins Lieux No. 5

VERTUS

[based here: Pascal Doquet, Doyard, Guy Larmandier, Larmandier-Bernier, Veuve Fanny + Fils, Doral-Leroy]

- the second largest village in Champagne after Les Riceys in the Aube!
- 87% plant noir, but has historically been much more
- chalky in the north w/ deeper clay soils in the south
- Mont Aimé is a lutte in Bergères-s-les-Vertus that offers another vintage ferrou → Pascal Doquet Le Mont Aimé
- Vertus: Larmandier Bernier Terre de Vertus, Doyard Clos de l'Abbaye, Veuve Fanny R+B, Pascal Doquet Vertus.

PIERRE GIMMONET

CUIS, CÔTE DES BLANCS

[RM]

- Vine growers since 1750, winemakers since 1935.
- Quintessential northern Côte des Blancs: Cuis, Cramant + Chouilly

WINES:

- Blanc de Blancs - 100%. Cuis fruit for NV
 - vintage date BdB is a blend of Cuis, Cramant + Chouilly
- Gastronomie - vintage-dated BdB. High proportion Chouilly.
- Fleuron - vintage-dated BdB, Chouilly + Cramant
 - a portion is aged longer & released as the non-dosé Denophile.
- Special Club - emphasises Cramant
 - In 2012, they released a Special Club from Chouilly, Oger + Cramant → 3 different.

DIEBOLT-VALLOIS

CRAMANT, CÔTE DES BLANCS

[NM]

- Jacques Diebolt - making wine since 1959 in Cramant. Most duties have been relinquished to his son + daughter.

WINES:

- Blanc des Blancs - both vintage & NV have a high proportion of Cuis fruit, blended w/ wine from Épernay, Chouilly + Cramant.
- Cuvée prestige - used to be a pure Cramant BdB made from the oldest vines, but now contains a little Chouilly + Le Mesnil. aged in old cask. partially
- Fleur de passion - first vintage 1995. All old-vine Cramant.
- In 2004, Jacques switched his status from R.M. to N.M. in order to buy grapes from his father-in-law in Cuis, Guy Vallois.

AGRAPART

AVIZE, CÔTE DES BLANCS

[RM]

- In 1984, Pascal Agrapart took over his family's estate in Avize.
- Vineyards mainly in Avize, Cramant, Oiry + Ogry.
- Portion of wines are aged in 600 liter casks, usually 4-5 g/L dosage.

WINES:

- 3 non-vintage cuvées:

- 1) 1 Crus - seven villages, almost 100% Chardonnay
- 2) Terroirs - Grand Cu blend from Avize, Cramant, Oiry + Ogry.
- 100% Chardonnay, aged 1 year longer than 1 Crus.
- 3) Complantée - produced since 2007, field blend of the different grape varieties that are harvested + pressed together.

- VINTAGE wines:

- 1) Minéral - 100% Chardonnay from Avize + Cramant
- 2) L'Avizoise - Clay parcels in Avize. Aged under cork
- 3) Vénus - chalk parcels in Avize, horse plowed

JACQUES SELOSSE

AVIZE, CÔTE DES BLANCS

[RM]

- Jacques purchased vines in Avize in 1947 and began bottling Champagne in 1964.
- Anselme studied in Burgundy before taking over the estate in 1974
- Not certified organic or bio-D, but has his own systems that are a combination of the two and then some.
- Everything is vinified in barrel.

WINES:

- 1) Initial - blanc des blanc from Avize, Cramant + Ogry → lower portions of the slope
 - 2) V.O. - " → higher portion of the slope.
→ both are a blend of 3 vintages. V.O sees longer lees aging & is bottled extra but instead of méthode's Brut.
 - 3) Rosé - the Chardonnay from V.O w/ 7-8% PV from Egly Oriet in Ambonnay.
 - 4) Substance - solera back to 1986, all Avize Chardonnay
 - 5) Vintage Blanc de Blancs - Avize → formerly Contraste
 - 6) Six lieux-dits wines: Aÿ La Côte Faron (solera since 1994), Le Mesnil-sur-Ogry Les Carrelles (solera since 2003), Ambonnay Le Bois du Clos (2004), Cramant Chemins de Châlons (2002), Avize Les Chaufrenettes (2002), Mareuil-sur-Aÿ Sous le Mat (2005).
 - 7) Exquise - demi-sec
- plans to pass the estate over to his son Guillaume.

SALON

LE MESNIL-SUR-OGER, CÔTE DES BLANCS [NM]

- Founded by Eugène - Aimé Salon, a pin's furr-mater, for his personal use.
- first vintage 1905, but not sold for commercial use until 1921.
- Now owned, along w/ Delamotte, by the Laurent Perrier group (since 1989)
 - ↳ cellars are separate.
- made from 20 parcels in the heart of Le Mesnil-sur-Oger, including the original ones from Eugène-Aimé's time.

VINTAGES:

2006	1996	1983	1971	1959	1949	1943
2004	1995	1982	1969	1955	1948	1937
2002	1990	1979	1966	1953	1947	1934
1999	1988	1974	1964	1952	1946	1928
1997	1985	1973	1961	1951	1945	1925
						1921

- VINTAGES awaiting release are 2007 + 2008. Apparently, 2008 will only be in magnum.

PIERRE PETERS

LE MESNIL-SUR-OGER, CÔTE DES BLANCS [PM]

- Has been producing estate-bottled wine since 1919.
- Rodolphe Peters has been in charge of the estate since 2008
- 18 ha of vines in the Côte des Blancs

WINES:

- 1) Cuvée de Réserve - NV, blended from Le Mesnil, Oger, Aïme + Cramant.
- 2) L'Esprit - vintage, Grand Cru, Blanc des blancs
- 3) Réserve Oubliée - drawn from a perpetual cuvée of reserve wines used for the non-vintage PB, dating back to 1988.
- 4) Cuvée Spéciale Les Chepillons - single parcel in Le Mesnil, first vintage 1971 as Special Club.
- 5) L'Étonnant Monsieur Victor - since 2009, a blend of Réserve Oubliée + Les Chepillons.

LARMANDIER-BERNIER | VERTUS, CÔTE DES BLANCS [RM]

- In the hands of Pierre Larmandier since 1988.
- 37 ha of vines in Vertus, Ogée, Aïre, Cramant + Chouilly - since 2004, the entire estate has been farmed biodynamically.
- Harvests high ripeness, ferments in a combination of steel, barriques + large oak foudres.

WINES:

- 1) Rosé de Seignée - Vertus Pinot Noir
- 2) Latitude - NV BdB. Clay parcels on the southern side of Vertus.
- 3) Longitude - NV BdB, from Vertus, Aïre, Cramant, Ogée + Chouilly, demonstrating chalky soils.
- 4) Terre de Vertus - vintage dated
- 5) Chemins d'Aïre - vintage dated
- 6) Vieille Vigne du Levant - vintage dated, two lieux-dits in Cramant.

DUVAL LEPON | VERTUS, CÔTE DES BLANCS [NM]

• Founded in 1859

WINES:

- 1) Cuvée Brut AB - "agriculture biologique" → organically certified w/ fruit purchased from David Lécépaut, Benoit Lohay, et al.
- NV + inexpensive
- 2) Femme de Champagne - vintage dated prestige cuvée
- Chardonnay from Chouilly, Aïre, Ogée + mesnil -
- Pinot from Bouzy + Aï (11%)
- first vintage 1990.
- 3) Femme de Champagne Rosé de Seignée
- Pinot Noir from Bouzy, vintage dated
- 4) Authentis Cumières - Blanc des Noirs from Cumières
- 5) Authentis Petit meslier - Comus from the village of Venteuil in Vallée de la Marne.
- 6) Clos des Bouveries - single vineyard in Vertus. 100% Chardonnay, first vintage 2002.

MONTAGNE DE REIMS

→ 41% PN, 34% PM, 25% Chard

- the montagne de Reims is a large plateau reaching 280 meters above sea level @ its highest point.
- most of the plateau is covered w/ thick forest, w/ the vines forming a horseshoe open to the west.
- The eastern side of the horseshoe, colloquially known as the Grand Montagne, can be divided into 4 distinct sections:
 - the south-facing grand crus, including Bouzy + Ambonnay
 - the east-facing Chardonnay terroirs of Trépail & Villers-Marmery
 - the north-facing grand crus, including Verzenay + Verzy.
 - the northern Premier crus of Wades Chigny - les - Roses & Pilly-la-montagne.
- The Grand Montagne gives way to the Petit Montagne to the west
- NW of Reims is the Massif de Saint-Thierry, known for its sandy soils.
- Small area east of Reims known as the Mont de Reims.
- distinction between mountain + river wines, w/ Tournai-Meuse acting as the border b/w the two → many producers in Tournai-Meuse consider themselves a part of the Montagne de Reims

BOUZY

[based here: Paul Bara, Jean Clovet, Benoît Laroche, Pierre Paillard, Camille Savès, Jean Vesselle]

- one of the warmer terroirs of the montagne → regarded for still wine
- south-facing
- Benoît Laroche (vintage), Pierre Paillard (vintage), Paul Bara (Special Club + Special Club Rose) + Comtesse Marie de France, Jean Vesselle Le Petit Clos + Prestige Brut.
- 80-90% pinot noir

TANXIÈRES / LOUVOIS

- 80-90% PN
- more east-facing, not as high quality
- Benoît Laroche makes some cuvées from these 2 villages

MONTAGNE DE REIMS

AMBONNAY

[based here: H. Billiot, René-Henri Cartier, Paul Dethune, Egly Orlet, Marie-Noëlle Ledu, Marguet, Éric Pöder]

- while Bouzy is fully south-facing, a portion of Ambonnay's growing area shifts to face southeast → tempers ripeness of Bouzy.
- 80% Pinot Noir
- Eric Pöder - mayor of Ambonnay
- more calcareous soils than Bouzy
- Benoît Marguet - single vineyard Ambonnay:
 - Les Crayères (100% Chardonnay) → also made by Egly Orlet, 100% Pinot Noir.
 - several other sites.
- Le Bout du Clos - Selosse (PN + Chard)
- Clos d'Ambonnay

TRÉPAIL / VILLERS-MARMAIGNY

[based here: David Léclepaert (Trépaill), Arnaud Margaine (Villers Marmigny)]

- both better known for Chardonnay than Pinot Noir.
- east-facing terroirs → morning sun w/ maximum exposure (like south-facing sites)
- David Léclepaert L'Apôtre, L'Artiste, L'Amateur + L'Astre
- A. Margaine - Special Club

VERZY / VERZENAY

[based here: Godmé père et fils, Jean Lallemand, Rémi Simonnet (Verzenay), Alexander Jenet (Verzy)]

- Verzy, Verzenay have long defied the notion that the climate of north-facing vineyards is too cool to produce ripe grapes.
 - ↳ wines, though, are slimmer, more acidic + more structured.
- there has not been a long-champion of the terroir - Mozon-Leroux is the closest.
- Verzy → deeper soil w/ more clay.
- Used quite a bit for Roederer's vintage Champagne.
- Verzenay - the basis for Bollinger RD + Cristal

SLERY

[based here: François Secordé]

- was once a renowned terroir of Champagne, but has declined. Largely used in blends.
- more flat + alluvial

MONTAGNE DE PEIMS

MAILLY-CHAMPAGNE [based here: Mailly Grand Cru]

- identity is largely tied to one producer: Mailly Grand Cru [cooperative]
 - ↳ founded in 1929, Mailly Grand Cru comprises 80 growers in the village who farm 60 hectares.
- last Grand Cru to harvest, usually.
- vineyards generally face north.

LUDES [based here: Bérêche et fils, Ployez; Jacquemart]

- much more Chardonnay here than in the Grand Crus - more chalk.
- Cattier's Clos du Moulin → first vintage 1952, always single vineyard, blend of PN + Chard.
- Bérêche Le Cran + Beaux Regards come exclusively from Ludes.

RILLY-LA-MONTAGNE [based here: Vilmaut + Cie]

- Vilmaut Coeur de Cuvée, Vilmaut Grand Cellier d'Or, Vilmaut Grand Cellier Jubis, et al.

PETIT MONTAGNE

- Along w/ Vallée de la Marne, the Petit Montagne is one of Meunier's main homes in Champagne → said to have more structure than Marne PM.
- 50% PM, 35% PN, 15% Chardonnay.
- Écveil → good PN territory w/ some sandy soils allowing for own-rooted → Frédéric Savant, Nicolas Maillart's Francs de Pied → vines.
- Villers-aux-Noeuds → Emmanuel Brochet
- Vignay → Egly Orliet's 100% Meunier Vignes de Vignay, Roger Coulon
- Ormes → Bérêche Campania Remensis
- Gueux → Prevost

MERFY [based here: Charogne-Taillet]

- area suffered during phylloxera & never recovered its reputation.
- Charogne-Taillet?

PAUL BARA

BOUZY, MONTAGNE DE REIMS

[RM]

- Paul Bara passed away in 2015 - the most prominent personality in Bouzy.
- Bara's daughter Chantale is now in charge of the estate.

WINEs:

- 1) Comtesse Marie de France - 100%. Bouzy Pinot Noir, vintage-dated
- 2) Spécial Club - 2/3 PN + 1/3 Chardonnay
- 3) Since 2004 - Spécial Club Rosé - first ever SC rosé [27.5% Chard]
- 4) NV Bouzy Brut - Brut Rosé - 20% Chardonnay
- 5) Bouzy Rouge Coteaux Champenois
- 6) Bouzy Brut "L'Annonciade de Paul Bara" - blanc des noirs, vintage.

EBLY OUPIET

AMBONNAY, MONTAGNE DE REIMS

[RM]

- Francis Egly - making wine Ojé's estate since 1988. → he was the first to estate bottle.
- of his 12 ha, 8 are in Ambonnay, w/ the rest in Bouzy + Verzenay, as well as 2 ha of meurier in Vignay.
- old vines, low yields, very ripe grapes.
- about 1/2 of production is vinified in oak
- dosage is low, typically 1-3 g/L across the range.

WINEs:

- 1) NV Brut Tradition - 70% PN, 30% Chardonnay.
- 2) NV Brut Rosé - same blend w/ 8% red wine.
- 3) VP Extra Brut - 5-6 years aging, all Ambonnay
- 4) Vintage Brut - 10+ years aging, all Ambonnay
- 5) Blanc de Noirs Grand Cru - from Les Clayères, old vines
- 6) Ambonnay rouge

BÉVÈCHE ET FILS

LUDES, MONTAGNE DE REIMS [NM]

- Raphaël + Vincent Bévêche → brothers
- main areas of vines:
 - Ludes
 - Oïmes
 - Mareuil - le-Port (left bank of the Vallée de la Marne)
- 3/4 of production is vinified in barrel
- a number of cuvées are aged under cork instead of crown cap.

WINES:

- 1) Brut Réserve NV
- 2) Les Beaux Regards - Ludes PdB
- 3) Vallée de la Marne Rive Gauche - left bank of the Marne river
- 4) Le Cran - vintage dated, blend of PN + Chard, all Ludes fruit. - 100% mercier
- 5) Campania Remensis - rosé made from Oïmes PN + Chard
- 6) Reflet d'Antan → PN, Chard + PM in 600 liter barrels, sdeva started in 1985.

VILMAST ET CIE.

RILLY-LA-MONTAGNE, MONTAGNE DE REIMS [NM]

- Founded by Désiré Vilmaist in 1890.
- Since 1989, his great-great-grandson Laurent Champes has been running the house.
- No malo, all fermentations are in oak, mainly Rilly fruit. Mainly own fruit, but small amount of purchased fruit.

WINES:

- 1) Grand Cellier - NV blend based on Chardonnay
 - 2) Grand Cellier d'Or - vintage, single parcel, smaller barrels, 80% Chard
 - 3) Cœur de Cuvée - old vines, single parcel, 80% Chard
 - 4) Cuvée Fubis - NV rosé - 90% PN
 - 5) Grand Cellier Fubis - vintage rosé
- Vilmaist is a member of Ampetecos - an organization that promotes sustainable viticulture.

SAVART ÉCUEIL, MONTAGNE DE PEIMS [RM]

- Frédéric Savart took over his family's estate in 2005.
- Vines in Écueil + Villers-aux-Noeuds → mostly Pinot Noir.

WINES:

- 1) L'Ouverture - pure PN from Écueil
- 2) L'Accomplie - blend of PN + Chard
- 3) L'Année - vintage bott, unified in barrel w/o Mf.
- 4) Expression - bott native, vintage-dated, old vine PN from Écueil
- 5) Expression posé
- 6) Le marf des chrétiens - formerly called Dame de Cover
- pure Chardonnay from Écueil

JÉRÔME PRÉVOST GUEUX, MONTAGNE DE PEIMS [RM]

- Prévost has tended vines at his La Closerie estate in Gueux since 1987, and began making wine in 1988, encouraged by his friend Anselme Selosse.
- 2 ha. of meunier located w/in a single parcel called Les Béquines → mix of fossil-rich sands + limestone w/ a chalk bedrock.
- wines are fermented in 450-600 liter barrels.

WINES:

- 1) Les Béquines - not vintage-dated, but always from a single vintage (LC-xx) indicates the year. (LC = Lot Consignée)
- 2g dosage.
- 2) Fac-Smile - made since 2007.
- blending small quantities of red wine into his Béquines.

CHARLOTTE TAILLET MERY, MONTAGNE DE PEIMS [RM]

- clay + sand over chalk → unique to mery - all wines 100% merfy.

WINES:

- 1) Cuvée Saint Anne + posé - NR botts
- 2) Les Fames - ungrafted meunier
- 3) Oiseaux - PN on calcareous soil
- 4) Heurtelaise - BdB
- 5) Les Alliées - meunier from grafted vines → lighter + fruitier than Les Barres.
- 6) Les Couvres
- 7) Couvres Château

TAITTINGER, REIMS [NM]

- founded in 1734 by Jacques Forneaux
 - known as Forneaux-Forest until it was acquired by the Taittinger family in the early 1930s.
- 289 ha - 47% PN, 16% PM, 37% Chard
- NV Pnt - La Française (US) + Réserve (International)
- NV Pnt rosé
- Prélude Grand Cuv - blend of PN + Chardonnay from only grand cru vineyards.
- Les Folies de la Marquetterie - single vineyard (PN + Chard) in Pierry (1er cru, Cotes de Blancs)
- Cotes de Champagne - 1952 vintage
 - named for Thibault IV, Count of Champagne, whose 13th c. estate was restored by the Taittinger family after WWI
 - sourced from GCs in the Cotes des Blancs
 - mostly Aize, Mesnil + Ogles, but some Chouilly + Cramant
 - since 1989, has included a small % of barrel-aged wine - designed for "toast + vanilla notes" NOT micro-oxygenation.
- Cotes de Champagne rosé
 - Ambonnay + Bouzy for PN
 - debate over whether it is "saignée" or blended, but seems to be blended
 - 70% PN, 30% Chard

Importer: Kobrand

VEVE CUCQUOT, REIMS [NM]

- Pinot-driven Champagne
- 1772 origins
- owned by LVMH
- pioneered riddling
- Yellow label - 50-55% PV + PM + Chard
- La Grand Dame - first vintage, 1962
 - 60-65% PV, 35-40% Chard
 - au Ge villages
- La Grand Dame Rosé - first vintage 1988
- 2 sweet wines - NV Demi-Sec
 - vintage pick (Sec) → 28 g/L

1811 "Comet" vintage -
Cucquot established
an important export
market by sending
10,000 bottles to
Russia.

Importer: Moët-Hennessy

CHARLES HEIDSIECK REIMS [NM]

- Founded in 1851 by Charles Heidsieck - was nicknamed Champagne Charlie by Americans upon his many visits there.
- In 1785, Heidsieck's grand-uncle, Florens-Louis Heidsieck created the Champagne house that would eventually become Piper Heidsieck.
- In 1988, the two houses were united under the same ownership - today they share winemaking facilities in Reims, as well as vineyards + grape purchases, + the chef de caves though.

WINES:

- 1) Brut Réserve - 40% reserve wines, 1/3 PM, PV + Chard. Only reserve wines from PV + Chard.
- 2) Blanc des Millénaires - BdP from Cramant, Aïme, Oger, mesnil + Verzy.
 - first vintage 1983, released in 1993.
 - only made since then in 1985, 1990, 1995 + 2004
- 3) Champagne Charlie - discontinued after the 1985 vintage.

KRUG REIMS [NM]

- Founded in 1843 by Joseph Krug
- only makes prestige cuvées
- Olivier Krug + Eric Lebel

WINES:

- 1) Grand Cuvée - blend of up to 200 different base wines
 - 6-10 different vintages
 - up to 50% reserve wines w/ base year identified.
- 2) Rosé - multivintage blend
- 3) Vintage Brut - all three grape varieties in varying proportions
 - a portion of each is released later as Krug Collection → may or may not be late-disgorged.
- 4) Clos du mesnil - first vintage 1979
 - made in 1980, 1981, 1982, 1983, 1985, 1986, 1988, 1989, 1990, 1992, 1995, 1996, 1998, 2000, 2002, 2003.
- 5) Clos du Ambonnay - first vintage 1995, also made in 1996, 1998, 2000.

BRUNO PAILLARD REIMS [NM]

- Bruno Paillard founded his eponymous Champagne house when he was 27 in 1981.
- He is the CEO + chairman of Lanson - one of Champagne's largest conglomerates.
- NPU - Nec Plus Ultra - Chard + PN - first vintage 1990.
vinified entirely in barrel.

RUINART REIMS [NM]

- the longest continually producing sparkling wine producer in Champagne - founded in 1729.

WINES:

- 1) Blanc de Blancs
- 2) Rosé
- 3) Dom Ruinart

ROEDEKER REIMS [NM]

◦ founded in 1774 as Dubois père et fils → acquired its present name in 1833 when Louis Roederer took ownership.

◦ only one wine - the non-vintage Brut Premier - has purchased grapes.

◦ the largest biodynamic winegrower in Champagne.

◦ besides a small portion of the NV Brut Premier, none of the wines go through MF

WINES: → All aged in stainless steel or large, 4000 L oak.

1) NV Brut Premier

2) vintage Brut - emphasis on Pinot Noir

3) vintage rosé - Cuvées Pinot Noir, saignée

4) vintage Brut Nature - created in partnership w/ french designer Philippe Starck.

- all 3 grape varieties from Cuvées.

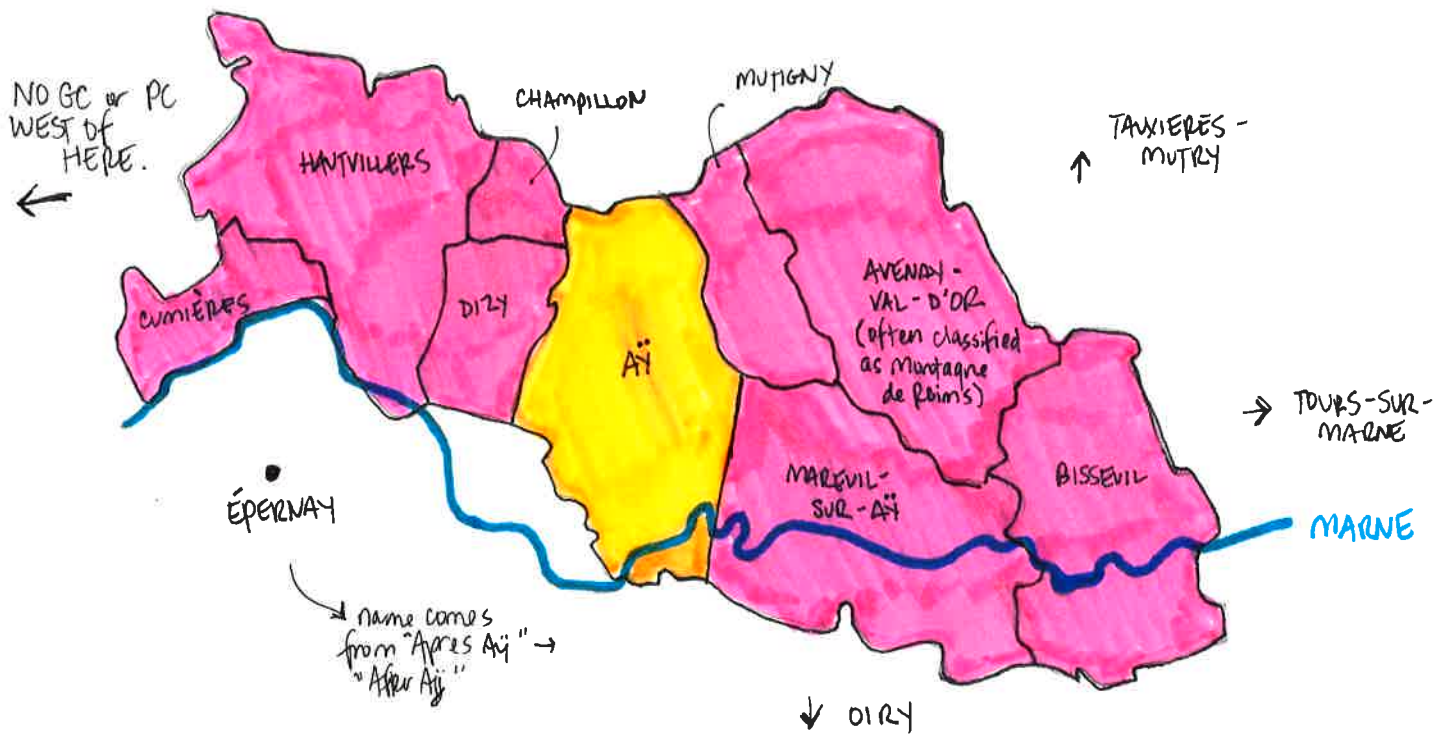
5) vintage Blanc des Blancs - Arize + Mesnil, though since 2010 it's been 100% Arize fruit.

6) Cristal - sourced from the house's chalky parcels in Arize, Cramant, Mesnil, Verzy, Verzenay, Beaumont-sur-Vesle, Aÿ + Mareuil-sur-Aÿ. released relatively young.

7) Cristal rosé - saignée rosé from Aÿ.

THE GRAND VALLÉE

= GRAND CUV
 = 1ER CUV



- 65%. Pinot Noir, 19% Chardonnay, 16% Meunier
- Clos des Goisses - steep + warm
 - purchased by Pierre Philipponnat in 1935
 - has been made every vintage since, barring
- growers in this region consider only the area west of Cumières to be the Vallée de la Marne.
 - ↳ west of Cumières, 3/4 of plantings are meunier
 - clay soils
 - cool damp weather → frost risk.
- Better to look at the Grande Vallée as a southern extension of the Montagne de Reims.

MAREUIL-SUR-Aÿ [based here: Billecuet-Salmon, Marc Hebrant, Philipponnat, R. Pouillon]

- Clos des Goisses - highly chalky soils, 2/3 PN + 1/3 Chard.
- "Super premier cru" - was 99 on the échelle des crus.
- Mareuil can be broadly split into 2 terroirs
 - chalkier eastern side, S/SE exposures [where Selosse's Sous le Mont]
 - clay-rich western side [R. Pouillon]
- Clos Saint-Jeilair → entirely oak barrels, clay soils.

THE GRANDE VALÉE

AÏ [based here: Ayala, Bollinger, Deutz, René Geoffroy, Henri Girard, Henri Goutorbe, Gatinois]

- AÏ is perhaps the most historically esteemed village of Champagne.
- 90% of plantings are to Pinot Noir.
- vineyards face south - overlook the Marne River
- Cretaceous chalk + sedimentary slope wash.
- Vieilles Vignes Françaises - sourced from 2 plots of ungrafted Pinot Noir vines in AÏ.
- Côte aux Enfants
- Selosse → La Côte Faron, 100% Pinot Noir, formerly called Contraste.
- Jacquesson → single vineyard Vauvrelle Terme
- Cristal Rose → AÏ based blend.
- Gaston Chiquet + R. Pouillon make blanc de blancs from AÏ.

DIZY/HAUTVILLERS [based here: Gaston Chiquet (Dizy), Jacquesson (Dizy)]

- more clay + marl in addition to chalk.
- Dizy is planted to 40% PN, 37% Chardonnay + 23% mercier
- Antoine + Nicolas Chiquet of Gaston Chiquet are cousins to Jacquesson's Laurent + Jean-Hervé Chiquet
- rare to find a pure Dizy Champagne → Chiquet's Special Club is lovely, but not 100%. Jacquesson's Cuvée Rémy represents the finest.
- Hautvillers - famous for Dom P, but rarely singled out for its wines.

CUMIÈRES [based here: George Laval]

- most of the vineyards face south + southeast → warm microclimate
- Pinot Noir accounts for just over half of the vineyard plantings, but is the grape most associated w/ the village.
- René Geoffroy, though based in AÏ, has most of its vineyards in Cumières.
- George Laval - Brut nature + 3 single vineyard wines. 2 Blanc de Noirs (Les Hautes Chèvres + Les Longues Violes) as well as a blanc de blancs (Les Chênes)

TOURS-SUR-MARNE [based here: Laurent Perrier, Lamiable]

- many growers consider it a part of the Montagne de Reims
- only 50 ha. 2/3 PN. Grand cu for red only.

BILLECART · SALMON | MAREUIL-SUR-AÏ, GRANDE VALLÉE [NM]

- The Billecart family has been making wine in Mareuil-sur-AÏ since 1818 → today, brothers François or Antoine Roland-Billecart represent the 7th generation.
- long + cool fermentations that preserve fruit character

WINES:

- 1) NV Blanc de Blancs - blend of GC villages AÏze, Cramant, Chouilly + Mesnil.
- 2) Cuvée Nicolas François Billecart - vintage-dated prestige cuvée.
 - 60% PN / 40% Chard → cork vinified
 - first vintage 1955.
- 3) Cuvée Elisabeth Salmon - 58% Pinot Noir, 42% Chardonnay
 - first vintage 1988.
- 4) Clos Sainte-Hilade - walled parcel in Mareuil-sur-AÏ
- 5) Brut Sous Bois - PN, PM + Chard, entirely vinified in oak
 - "undergrowth"

PHILIPPONNAT | MAREUIL-SUR-AÏ, GRANDE VALLÉE [NM]

- the family has been growing wine since the 16th century, but the present house dates from 1910, when it was founded by Pierre Philipponnat.
- Since 1999, Charles Philipponnat, the grand-nephew of Pierre, has been at the helm.

WINES:

- 1) Royale Réserve - NV Brut
- 2) Royale Réserve Non Dosé
- 3) Vintage-dated Grand Blanc - BdB from Côte des Blancs + Mareuil-sur-AÏ
- 4) Vintage-dated Blanc de Noirs
- 5) Cuvée 1522 + Cuvée 1522 Posé - based on a historic parcel of Mareuil-sur-AÏ called Le Léon
- 6) Clos des Boisses - 5.5 ha, south-facing plot purchased in 1935.
 - immediately bottled separately → an unheard of practice at the time.

BOLLINGER (NM, AY)

- Chef de Cave: Mathieu Kauffman, since 2001
- Style - oxidative
 - oft maligned for the ~~acid~~ aldehydes that develop w/ oxidation
 - "oxidation during fermentation is positive, but prior to, it suppresses the fruit, and post-fermentation, it dulls the wine"
- every cuvée has a minimum 60% PN
 - ↳ 2/3 of grapes come from estate vineyards (impressive!)
 - ↳ all grapes from the Marne - primarily Louvois, Mareuil-sur-Ais, Vermy + Verzenay
- vintage wines are 100% barrel fermented (old barrels)
- annual production of 2.5 million bottles
 - ↳ largest independent Champagne house after Louis Roederer
- Lees:
 - min. 3 yrs for NV
 - 8+ yrs. for Grand Année
- Bollinger ages reserve wines under cork rather than crown cap
 - ↳ the only producer of their size to do so
- all MLF

WINES

1. Bollinger Special Cuvée Brut NV
 - ~60% PN, 25% Chard, 15% PM
 - 8 g/L dosage
2. Bollinger Rosé Brut NV
 - ~2/3 PN, 24% Chard, 14% PM
 - 7.5-8 g/L dosage
3. La Grande Année
 - ~2/3 PN, 1/3 Chard
 - 8 g/L dosage
 - ~\$²⁰⁰250/List
4. La Grande Année Rosé
5. RD - Récent Dégorgement. Current release is 1999. \$400-\$500
6. Vieilles Vignes Françaises - 04 is current
 - 2500-3000 btl's.
 - \$1200+/List
 - 100% PN
 - "en foue" method

LAURENT PERRIER TOURS-SUR-MARNE

[NM]

- founded in 1812. Now owned by the de Nonancourt family.
- main company of the Laurent Perrier group, whose other brands include Salon + Delamotte.
- Grand Siècle - 50/50 Pinot Noir + Chardonnay. first released as a NV wine in 1960.
 - produced from 12 villages, including Ambonnay, Verzenay, Mailly, Avize, Cramant, Chouilly + Le Mesnil.
- Alexandra - vintage rosé

GOSSET ÉPERNAY [formerly Aÿ before 2010]

[NM]

- founded in 1584 by Jean Gosset → originally made still red wines.
- In 1994, sold to the Cointreau group.

WINES:

- 1) Celebris Vintage Extra Brut - 647. Chard, 367. pN
- 2004, 2002, 1998, 1995, 1990 + 1988
- 2) Celebris Rosé Extra Brut Vintage
- 3) Celebris Blanc de Blancs NV

POL ROGER ÉPERNAY

[NM]

- Pol Roger was just 18 when he founded his Champagne house in 1849. Still family-owned.
- 1877 - royal warrant from Queen Victoria → close ties to Britain.

WINES:

- 1) Brut Réserve - NV
- 2) Pure Extra Brut - no dosage, introduced in 2007
- 3) Vintage BdB - all GC vineyards in the Côte de Blancs
- 4) Vintage Brut
- 5) Vintage Rosé
- 6) Cuvée Sir Winston Churchill - Churchill was a client of the house + a friend of Odette Pol-Roger. first vintage 1975 (ten years after Churchill's death), launched in 1981. pN-heavy, w/ some Chardonnay.

MOÛT & CHANDON (NM, EPERNAY)

- 28 million bottles sold every year ~ 9% of all Champagne.
- In 2012, built a winery called Mont Aigu in Oiry devoted exclusively to Moët Brut Imperial NV
 - ↳ will add 21 million bottles to production
- Committed to purchasing fruit rather than vin clairs
- founded in 1743
- LVMH owns: Moët & Chandon, Veuve Clicquot, Mercier, Ruinart, Dom Pérignon + King → 20% of all Champagne sales
 - ↳ 2 closest rivals: Lanson-BCC + Vranken-Pommery
- Chef de Cave Benoît Gouzer
- work hard for wines not to be reductive, though there is ~~not~~ no oak + primary fruits are prized vs. oxidation.
- all mrc Champagnes are a blend of all three grapes + all undergo MLF

WINES

1. Moët & Chandon Brut Imperial NV
 - 24 mos. lees, 9 g/L dosage, 1/3 of each grape (slightly less Chard)
 - 21 million bottles
 - ~ \$100
2. Moët & Chandon Rosé Imperial NV
 - only 10-20% Chard, 21 mos. lees, 9 g/L dosage
 - 3 million bottles
 - Pinot Meunier is heated to extract color + flavor!
3. Moët & Chandon Grand Vintage / Grand Vintage Rosé
 - about 1/3 of each, w/ more Chard + less PM, 5 g/L dosage
 - 1.5 million bts annually
 - disgorgement date, dosage + blend are displayed on the back label
 - ~ \$100
 - seems to make vintage wine every year

IMPORTER: LVMH

Dom Pérignon

- completely separate winemaking team from M&C.
- Richard Geoffroy - chef de cave since 1990
- 1921 - first vintage, introduced in the mid 1930s.
- two wines produced: DP + DP Rose → later in life released as DP Oenothèque.
 - ↳ at least 7 yrs. on lees.
- production is kept secret - \approx 3.5 million?
- based on a core of 9 grand cru villages: 3 of PN, 4 of Chard
 - ↳ blending is key here
 - ↳ 98% of grapes come from their own vineyard sites
- blend is roughly 50/50, but can drift to 60/40 in either direction depending on the vintage.
 - ↳ 60% PN / 40% Chard in 2003
- REDUCTIVE
- usually MLF, but sometimes blocked in warmer vintages.
- no prescribed dosage. was close to 10g/L in 1996, now around 7g/L
- ~~a vintage is made every year~~
- DP Rose - first vintage 1959
- Prior to 1990, 29 vintages were released in 70 yrs
 - ↳ since Geoffroy came on, 11 vintages in 15 yrs.
- Since 1997, only the 2001 has not been released
- Three ages of peak maturity for Dom Pérignon:
 - 7-8 yrs (standard release)
 - 12-20 yrs
 - 35-40 yrs.

} DP makes these mature vintages available w/ limited "Oenothèque" releases - extended lees aging

↳ "PLENTITUDES" held on lees & disgorged when set to be released.
- cork taint problems!
- 1994 - perfect "10/10" - 10 g/L acidity = 10° potential alcohol
- \approx \$300 / \$500 - \$600 for Oenothèque.

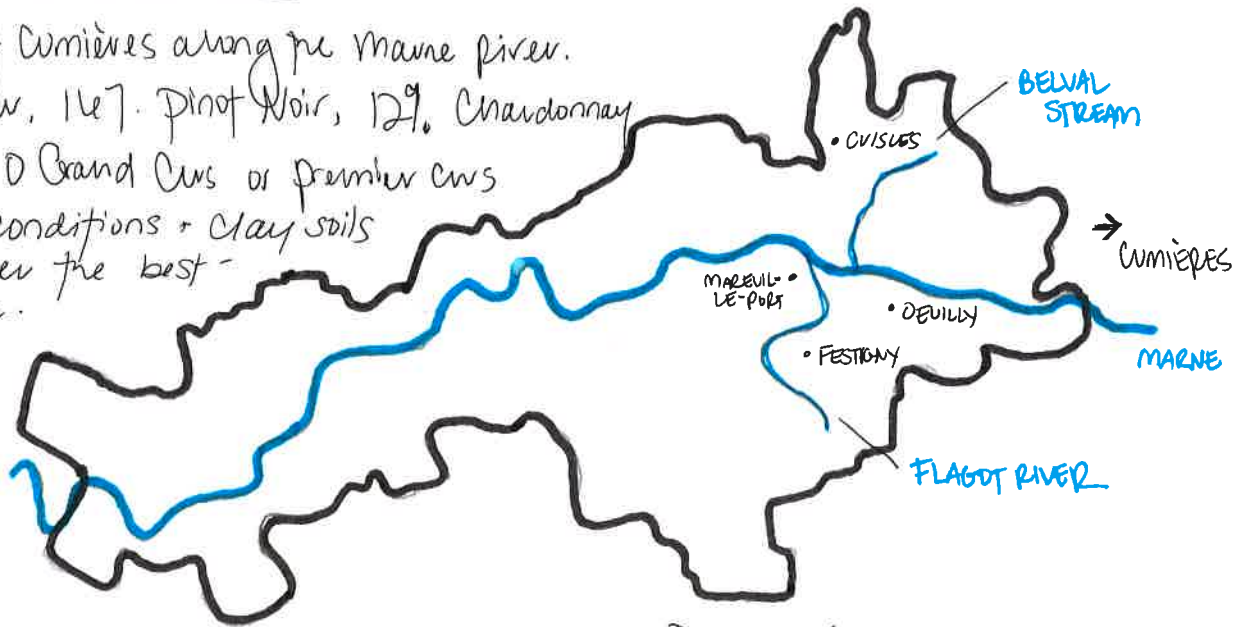
VALLÉE DE LA MARNE

- area west of Compiègne along the Marne river.
- 127. meunier, 11e7. Pinot Noir, 129. Chardonnay
- 81 villages - 0 Grand Cuvés or Premier Cuvés
- frost prone conditions + clay soils make meunier the best-sited grape.

• Vallée de la Marne is divided into the Rive Gauche (left bank)

on the south side of the river, and the Rive Droite (right bank) on the north bank of the river → north vs. south facing aspects.

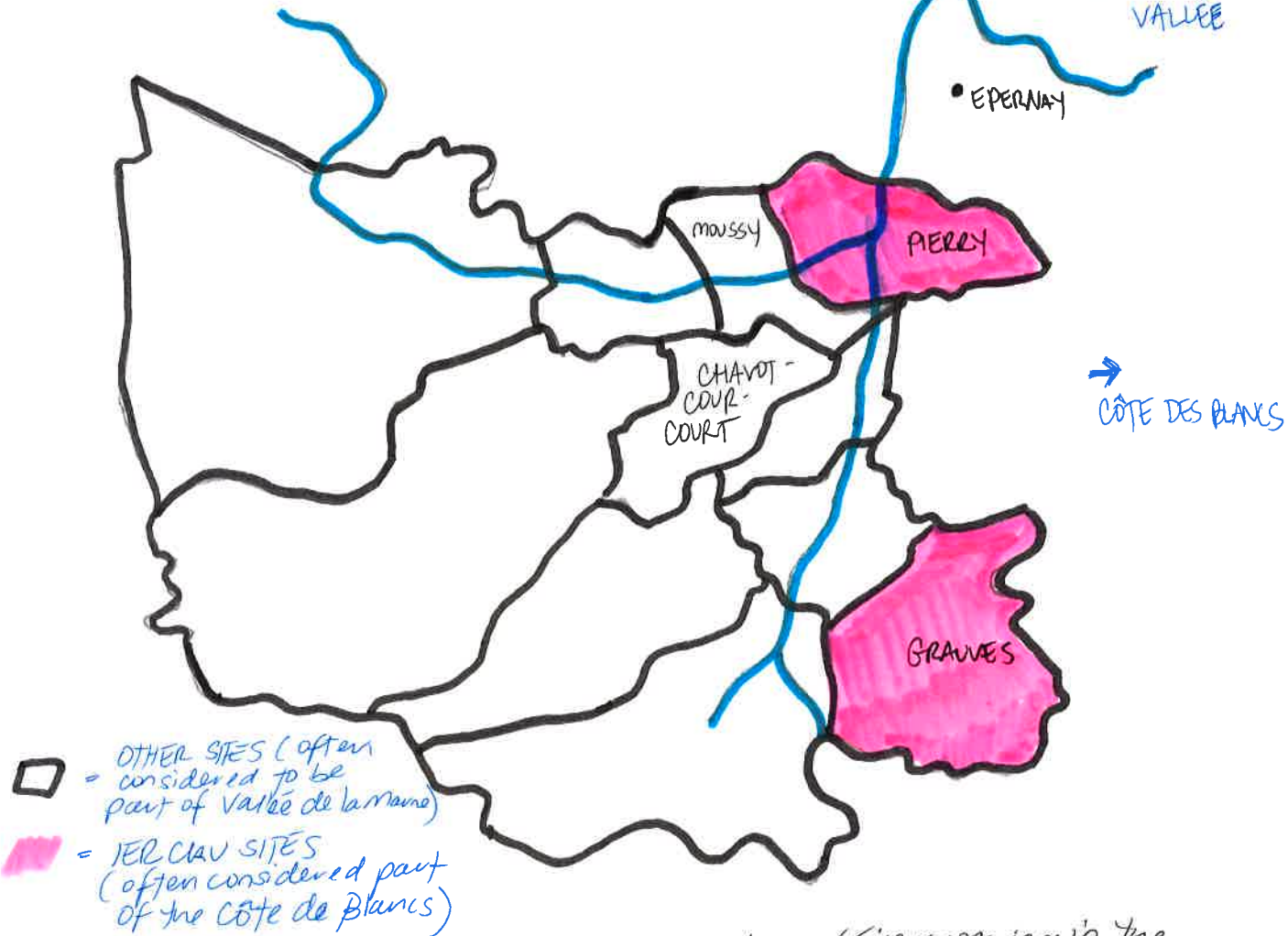
- the biggest viticultural issue in the Vallée de la Marne is botrytis → lots of fog in the valley.
- Rive Gauche: Bérêche Rive Gauche (Mareuil-le-Port)
- Rive Droite: Moussé Fils Special Club + Special Club Posé (Cuisles)



COTEAUX SUD D'ÉPERNAY

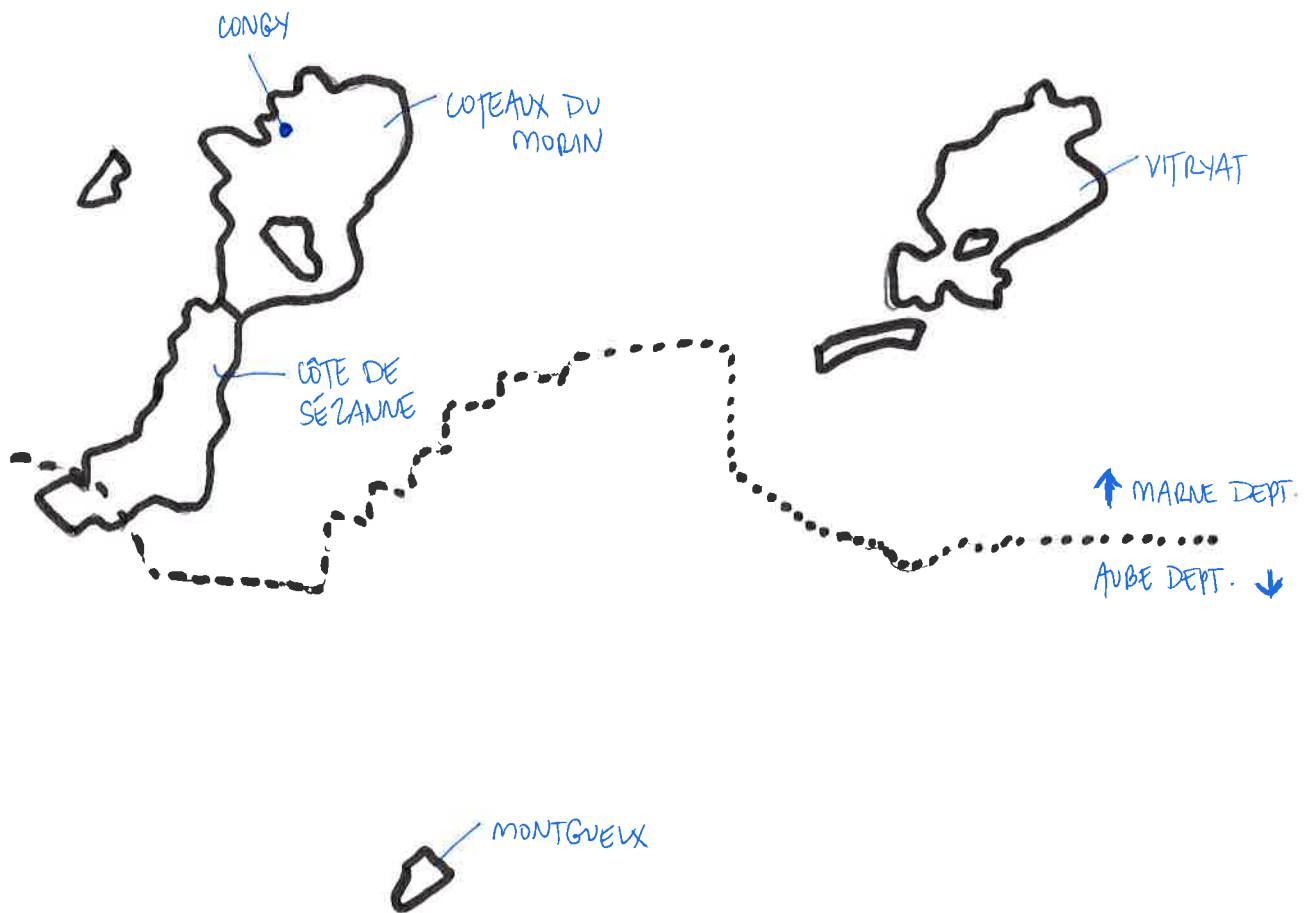
VALLÉE DE LA MARNE

GRANDE VALLÉE



- In 1915, Pierre Taittinger was a young cavalry officer serving in the first WW, stationed at Château de la Marquetterie - an ornate 18th c. estate in the village of Pierry. Taittinger vowed he would purchase it someday - in 1930, he entered the Champagne business by purchasing Forest-Farneaux → two years later he purchased Château de la Marquetterie + its surrounding vineyards.
 → Taittinger began bottling a single-vineyard champagne from this site in 2002. "Les folies de la Marquetterie" (NV) - 457. Chard / 557. Pin
- More clay than the Côte de Blancs, but more chalk than Vallée de la Marne.
- 1996, the Coteaux Sud d'Épernay formed an association to promote its identity + its wines.
- Chavot-Courcourt → Laterte Frères → pinot meunier
- Moussy - José Michéy → pinot meunier

COTEAUX DU MORIN, CÔTE DE SÉZANNE, VITRYAT, MONTGUEUX



- These areas were delimitated by phylloxera + WWI & never replanted. A new generation of wine growers is finally coming back here.
- Ulysse Collin - Longy - refers to his vineyard area as Coteaux du morin.
↳ first vintage 2004.
- Coteaux du Morin - 479. PM, 407. Chardonnay, 137. PN
- Côte de Sézanne - 717. Chardonnay, 187. PN, 57. PM
- The Vitryat - 987. Chardonnay. Pascal Doquet makes wine from here.
- Montgueux - 907. Chardonnay, 107. PN
↳ Jacques Lassaigue: Emmanuel, Jacques's son. took over the business in 1999.
↳ La Colline Inspirée, Brut Nature, Clos Sainte-Sophie
- on the whole, heavier soils than the Côte des Blancs.

ULYSSE COLLIN

CONGY, CÔTE DE SÉZANNE

[RM]

- Olivier Collin worked briefly w/ Jacques Selosse in 2001, inspiring him to become a vinegrower
↳ he recovered his family's vines that were being rented out.

WINES:

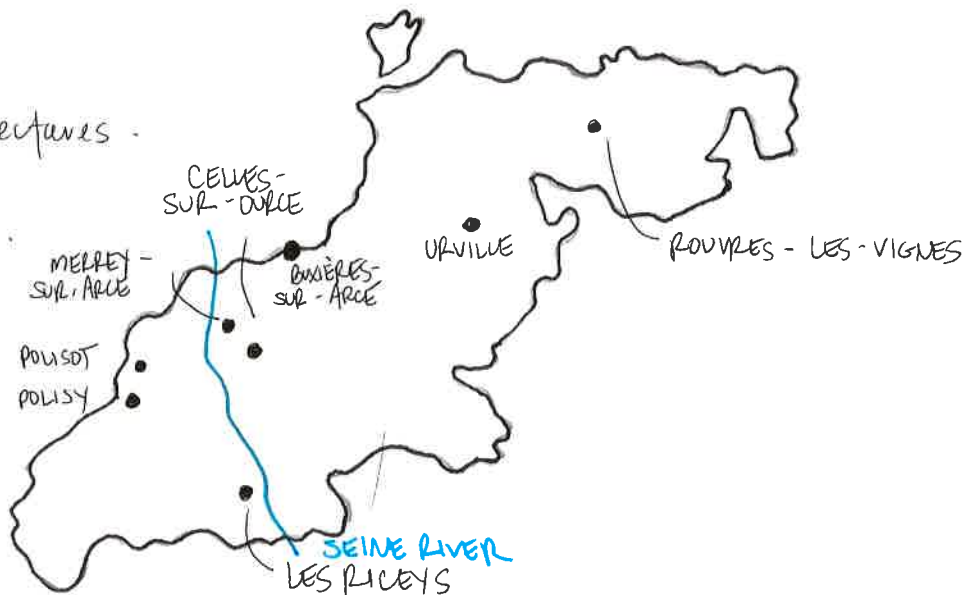
- 1) Les Pierres - 30 year old Chardonnay vines in black silex [since 2004]
- 2) Les Maillons - pinot noir vineyard of brown, iron-rich soil [since 2006]
- 3) Rosé de Saignée - from Les Maillons [since 2011]
- 4) Les Poises - Blanc de blancs from 100 year old vines in Congy
- 5) Les Enfers - red clay top soil, 100% Chardonnay



CÔTE DES BARS

MONTGUEUX

- 63 villages across 7,778 hectares.
- 86% Pinot Noir w/ 10% Chardonnay + 4% meunier.
- 10 miles south of Épernay.
- Troyes was a center of commerce in the 12th + 13th centuries, but later distrusted by the rest of Champagne, and even kicked out of the original appellation.



- They were permitted back in in 1911 as a "deuxieme cr," which was abolished in 1927.
- Accounts for 1/4 of the Champagne vineyard area.
- Kimmeridgian soils (marl) + warmer climate than that of the Maune.
 - ↳ + Portlandian
- Vouette + Sorbe - Buxières-sur-Arce
- Roses de Jeanne - Celles-sur-Arce
- Côte des Bars, divided into 2 subregions:
 - the Barsiguanais
 - Bar-sur-Aubeis
- Drappier - Ville
- Pinot Blanc + Arbanne have long histories in the Aube.
- Les Riceys - southernmost village in Champagne.
 - ↳ Olivier Jonot: the only producer to bottle single vineyard Rosé de Riceys.
- Other producers here: Val Frison (Ville-sur-Arce), Pierre Gerbais, Charles Dufour (Landreville), Marie Contin (Polisot), Fleury (Courtenon), Nathalie Falmet (Rouvres-les-Vignes)

VOUETTE + SORBÉE

BUXIÈRES - SUR - AYLE, CÔTE DES BAR [RM]

- Bertrand Gautherot → one of Champagne's most outspoken advocates of biodynamic viticulture.
- He began tending vines in 1986 → certified bio-D in 1998.
- 2001 - began making his own wine under the label Vouette + Sorbée → named after his two primary vineyards.
- All wines: aged in barrel, indigenous yeasts, minimum sulfur + 0 dosage.
 - 1) Fidèle - Pinot Noir on Kimmeridgian soils
 - 2) Saignée de Sorbée - from the Sorbée vineyard, on Portlandian soils.
 - 3) Blanc d'Argile - blanc de blancs
 - 4) Textures - newest wine, made from Pinot Blanc vinified in a ceramic vessel.

CÉDRIC BOUCHARD

CELLES - SUR - ORUE, CÔTE DES BAR [RM]

- Estate is called Poses de Jeanne and lies in Landreville, though most of the vineyard sites are in Celles-sur-Orue.
- Acquired first vineyards in 2000.
- Exclusively single vineyard, single site, single grape wines.
- Stainless steel. Bottled @ 4.5 atmospheres of pressure instead of 6. Most see 3 years of lees aging. 0 dosage.
 - 1) Côte de Val Vilaine - PN vineyard in polisy. 2 yrs. on lees.
 - 2) Côte de Pechalin - PN vineyard
 - 3) Presles - PN vineyard planted in 2007 w/ 10 different rootstocks to maximize genetic diversity
 - 4) Ursules - original vineyard in Celles-sur-Orue. P&N.
 - 5) La Haute-Lembé - south-facing Chardonnay parcel
 - 6) La Bolorée - Pinot Blanc vines from 1960
 - 7) Le Creux d'Enfer - rosé, skin-macerated. foot unshod rosé made from 3 rows of Pinot Noir.

DRAPPIER

URVILLE, COTE DES BAR [NM]

- the favourite Champagne house of Charles de Gaulle.
- the house has been making wine since the early 20th century.
- Since 1979, Michael Drappier has been at the helm here.
- vinification in stainless steel

WINES:

- 1) BRUT NATURE - 100% PN from Urville
- 2) BRUT NATURE SANS SOUFRE
- 3) QUATTOR - PINOT BLANC, ARBAUME, PETIT MESUER + CHARDONNAY
- 4) GRAND SENDRÉE - vintage, 55% PN, 45% Chardonnay
 - first vintage 1975, rose 1990
 - "Sendrée" comes from the word cendre (ash) as a fire in the 19th century destroyed much of the village + surrounding forests.

Champagne Vintage Summary 1959 – 2011

1959	Classic
1960	Below Average
1961	Classic
1962	Very Good
1963	Poor
1964	Classic
1965	Abysmal
1966	Great
1967	Poor
1968	Abysmal
1969	Very Good
1970	Below Average
1971	Very Good
1972	Abysmal
1973	Great
1974	Poor
1975	Great
1976	Classic
1977	Poor
1978	Fair
1979	Great
1980	Below Average
1981	Very Good
1982	Classic
1983	Good
1984	Abysmal
1985	Great

1986	Fair
1987	Poor
1988	Classic
1989	Very Good
1990	Great
1991	Fair
1992	Fair
1993	Good
1994	Abysmal
1995	Great
1996	Classic
1997	Fair
1998	Very Good
1999	Good
2000	Fair
2001	Poor
2002	Very Good ⁺
2003	Good ⁺
2004	Very Good
2005	Fair
2006	Very Good
2007	Fair
2008	Great
2009	Very Good
2010	Poor
2011	Below Average

+ indicates a year with the potential to be scored higher during subsequent amendments to this vintage chart

Champagne Vintages 1959 – 2011

Grouped by Quality

Classic Vintages
1959
1961
1964
1976
1982
1988
1996

Great Vintages
1966
1973
1975
1979
1985
1990
1995
2008

Very Good Vintages
1962
1969
1971
1981
1989
1998
2002 ⁺
2004
2006
2009

Good Vintages
1983
1993
1999
2003 ⁺

Fair Vintages
1978
1986
1991
1992
1997
2000
2005
2007

Below Average Vintages
1960
1970
1980
2011

Poor Vintages
1963
1967
1974
1977
1987
2001
2010

Abysmal Vintages
1965
1968
1972
1984
1994

+ indicates a year with the potential to be scored higher during subsequent amendments to this vintage chart

In Review: The Champagne Vintages 1959-2011

1959

A wonderful vintage that began the modern age of Champagne

**Classic
Vintage**

Highlighted by extremely high potential and final alcohol levels, this vintage has turned out to be a Classic, despite the year's heat wave and an acidity level at harvest that appeared low in relation to the potential alcohol. (This just goes to show that we can't rely entirely on numbers to determine a year's quality). Well-stored *tete de cuvées* and basic vintage wines can and do show brilliantly, though seven decades of age has resulted in the expected incidence of bottle variation.

1960

A year with little reason to declare

**Below
Average
Vintage**

Rather simple, average wines were produced in this non-vintage year. If you happen to stumble across one of the few wines made from this vintage, I would advise you to pass unless you happen to be pulling one from a producer's cellar.

1961

A truly Classic vintage that produced many top cuvées

**Classic
Vintage**

A famous vintage, many Champagne fanatics call 1961 the best from this century. In my opinion, that is going a bit too far, and I think at least some of 1961's fame is due to the hype for 1961 Bordeaux. Regardless, it is a top-notch vintage that produced a naturally small yield, with wines that exhibit a beautiful balance and internal power. *Krug, Salon, Bollinger, and Taittinger Comtes Blanc de Blanc* are all beautiful wines. Some say *Dom Pérignon* from 1961 is the best *Dom* ever made (I disagree, but I am in the minority).

1962

A well-structured vintage with a dark character

**Very
Good
Vintage**

Often overlooked (which can be understood when surrounded by 1959, 1961, 1964, and 1966), this vintage is still alive and kicking today. Like 1961, the yield was small, but 1962 lacks the power of the preceding year, the wines being more restrained and fruit-driven. *Dom Pérignon, Krug, Bollinger, and Heidsieck Monopole's Diamant* are all beautiful wines.

1963

A year that produced sub-standard wines used for blending

**Poor
Vintage**

A below average vintage, this year saw poor weather for most of the summer. If you happen to come across one of the few 1963s that were produced, it is likely to be past its prime (unless you are sourcing direct from the producer's cellar). Most of the wines from this harvest were used for blending.

1964

My favorite vintage of the decade

**Classic
Vintage**

Utterly brilliant, wines from this vintage possess good acidity and nice potential alcohol. What's more, this vintage has only improved over time. Nineteen-sixty-four produced many of my favorite tete de cuvées, including *Dom Pérignon*, *Veuve Clicquot*, *Heidsieck Monopole Diamant*, and *Mumm Cuvée René Lalou*. This is the one vintage that I consistently recommend to someone who wants to experience "older" Champagne since it is still available (relatively).

1965

Rotten, plain and simple

**Abysmal
Vintage**

Severely bad weather and a harvest that was hit by rot led to very few vintage declarations.

1966

Bright and expressive wines that have aged beautifully

**Great
Vintage**

The 1966 growing season started off poorly but the weather improved as each month passed; the result was a fairly small crop of fruity and well-balanced wines. Not quite at the level of 1961 or 1964, 1966 is a Great vintage nonetheless. *Dom Pérignon*, *Bollinger*, *Krug*, *Taittinger Comtes Blanc de Blancs*, *Perrier-Jouët Blason de France*, and *Mumm Cuvée René Lalou* are just a few of the winners from this vintage.

1967

A vintage that has been forgotten for a good reason

**Poor
Vintage**

This vintage started off badly with frost and it never improved (rot was also a problem). Very few vintage wines were produced.

1968

Mother Nature was not a happy lady

**Abysmal
Vintage**

Even worse than 1967, 1968 had horrid weather from start to finish. This resulted in thin, green wines that were almost always blended into non-vintage Champagne. In fact, 1968 was very poor in most wine regions around the world – I do feel bad for wine lovers looking for a birth year wine to celebrate.

1969

A very good and worthy vintage

**Very
Good
Vintage**

As in 1966, the growing season began poorly (rain and rot in 1969 versus 1966's hail and frost) though it recovered for a nice, if small-ish harvest. The acidity has trumped the fruit a bit, holding 1969 back from Classic status, but it has allowed the wines to age very well. Most tete de cuvées are still showing well, and the late-disgorged *Jacquesson DT* is a real treat.

1970

An average year from which most wines have now peaked

Below Average Vintage

Nineteen-seventy produced a very large harvest that was better both on paper and at first taste than what time has revealed. Many of the wines tasted fun and fruity shortly after release, but not having been built to last, their best days were in the 1980s. While there are some very good wines from 1970 out there, with so many better vintages from the 1960s and 1970s, I don't recommend going after 1970 wines unless you are looking for a special occasion wine or completing a vertical.

1971

With good breeding and style, 1971 remains overshadowed by other vintages of the decade

Very Good Vintage

Stormy weather in the early summer threatened to ruin the year, but a very nice September saved the day. Wines from 1971 are exceptionally well balanced, with good acidity and sweetness. The best of the 1969-1970-1971 trio, wines from this small harvest really hit their stride in the late 1990s. *Louis Roederer, Taittinger Comtes Blanc de Blanc, Krug, Salon, Dom Pérignon, and Pol Roger* all are stars of this vintage.

1972

It would be best to ignore 1972 Champagnes

Abysmal Vintage

As with most poor vintages in Champagne, 1972 suffered attacks of frost, lots of wet weather, and mold problems. A thoroughly awful vintage that probably deserves a grade of G – giving this year an F is being generous.

1973

Intense fruit and elegant acidity has led to many long-aging wines

Great Vintage

A fairly large harvest, 1973 was not seen as particularly special at the time, though it has turned out Great in retrospect. Mildew hit during picking, making harvest more of a chore than normal, but careful selection led to great wines. Interestingly, the acidity-to-alcohol balance was considered substandard for aging, but has since proven to be very well proportioned; many of the top cuvées are drinking beautifully today (and will tomorrow, too). *Dom Pérignon, Taittinger Comtes Blanc de Blancs, Krug, Pommery, and Dom Ruinart Blanc de Blancs* all top the charts.

1974

Best used for non-vintage wines

Poor Vintage

Wet weather throughout the growing season and harvest led to an average-sized crop that was fairly dilute in flavor. A few nice wines were produced (*Louis Roederer's Cristal* cuvées come to mind), but this is not a vintage I would recommend searching out.

1975

Excellent structure and brightness, these wines are just about past their prime

**Great
Vintage**

A very high quality vintage, 1975 was blessed with good weather throughout the growing season. The fruit from the year's wines is a little more pronounced than the accompanying acidity, so most wines drank very well early on. Many still taste great today, but a number are unlikely to get better and quite a few have passed their peak. Highlights of 1975 include *Dom Pérignon*, *Dom Ruinart Blanc de Blancs*, *Veuve Cliquot Grande Dame*, *Krug*, *Bollinger Grande Année*, *Taittinger Comtes de Champagne Blanc de Blancs*, *Pol Roger Winston Churchill*, and *Philipponnat Clos des Goisses*.

1976

Fun and fruity, these long-lived wines defy the rules

**Classic
Vintage**

A vintage that should not have been anything special by the numbers surpassed expectation and turned out brilliant Champagnes. The growing season was hot and dry, which led to a large harvest of fruity, high-alcohol content, low-acid grapes. These in turn produced concentrated, powerful wines that have aged extremely well. This is one of my favorite vintages, one that has left us with extremely good wines from top to bottom. Well-stored 1976s are and will continue to be a special treat. My favorites from this year are *Krug*, *Salon*, *Dom Pérignon*, *Taittinger Comtes de Champagne Blanc de Blancs*, *Dom Ruinart Rosé*, *Philipponnat Clos des Goisses*, and *Gosset*.

1977

A vintage best forgotten

**Poor
Vintage**

Known for light, thin wines that were best used in non-vintage cuvées, this is another vintage that was affected by rain and mold problems. Similar to 1974, Louis Roederer's *Cristal* is one of the only wines worth drinking from the vintage.

1978

A fairly average vintage with few standouts

**Fair
Vintage**

Poor weather delayed flowering of the vines, which, combined with rot, led to a very small harvest. The 1978 wines are not high in either acidity or potential alcohol, but they are in balance...even if it is a somewhat empty and tasteless balance. My favorite wines from this year are Perrier-Jouet's *Belle Epoque*, *Dom Pérignon*, *Dom Pérignon Rosé*, *Veuve Cliquot Grande Dame*, *Dom Ruinart Rosé*, *Alain Robert*, and *Philipponnat Clos des Goisses*.

1979

Very good from the beginning, 1979 has developed into something special

**Great
Vintage**

Another vintage that defied the odds: wet weather struck during harvest, yet rot was avoided and a good-sized, healthy crop was harvested. The wines are well balanced with forthright acidity and power, and although the vintage has always been considered to be good, it has bloomed spectacularly in the last 5-10 years. This is an older vintage that can teach the curious how Champagne matures. Top-notch efforts from this vintage are *Krug Clos du Mesnil*, *Veuve Cliquot Grande Dame*, *Dom Ruinart Blanc de Blancs* and *Rosé*, *Taittinger Comtes de Champagne Blanc de Blancs* and *Rosé*, *Pommery Millésime*, *Salon*, and *Charles Heidsieck Champagne Charlie*.

1980

Monotony and dullness weigh this vintage down

**Below
Average
Vintage**

Similar to 1978, the 1980 harvest was small, but the quality was even lower. Both acidity and ripeness were below average due to the cool growing season. Most wines should be consumed soon, since they are not likely to improve. I enjoy the following cuvées from 1980 the most: *Dom Pérignon* (out of magnum), *Philipponnat Clos des Goisses*, and the array of Pommery vintage wines.

1981

A soft, playful vintage from which came beautiful Chardonnay

**Very
Good
Vintage**

A small, but high quality harvest resulted from a growing season affected by frost and hail early on and then later rain. Because the previous years (1977-1980) were low-yield, most of the wines from 1981 ended up in non-vintage blends as base and reserve wines. This is a shame, since 1981 wines have really turned out well, especially the Blanc de Blancs. My favorites are *Taittinger Comtes de Champagne Blanc de Blancs*, *Pierre Peters Special Club*, *Krug Clos du Mesnil*, *Charles Heidsieck Blanc de Blancs*, *Launois Special Club*, *Dom Ruinart Blanc de Blancs* and *Rosé* and *Charles Heidsieck Champagne Charlie*.

1982

Concentrated, bold, and built for the long haul

**Classic
Vintage**

Nineteen-eighty-two was a near-perfect vintage of large volume due to beautiful weather for most of the growing season (rain during harvest was the only obstacle). The wines exhibited concentrated fruit and ideal acidity immediately and have aged very well. Similar to 1976, even the most basic vintage wines produced are very good. The only thing that keeps the vintage from a higher rating is that there is no defining characteristic to give it a singular personality. Additionally, while almost all the wines are very good, a few haven't yet reached their original potential and will require a bit more aging. My favorites are *Krug vintage*, *Krug Clos du Mesnil*, *Dom Pérignon Rosé*, *Philipponnat Clos des Goisses*, *Billecart-Salmon's* vintage wines, *Taittinger Comtes de Champagne Blanc de Blancs*, *Dom Ruinart Rosé*, and *Salon*.

1983

A large harvest of good quality, but overshadowed as a vintage

**Good
Vintage**

A bit overlooked due to its high-class neighbors, this well-balanced vintage yielded an even larger harvest than 1982. The only negative is a large and somewhat unpredictable spread between good and bad wines. The very best wines are drinking well right now. Top efforts include *Dom Pérignon*, *Louis Roederer Cristal*, *Veuve Cliquot Grande Dame*, *Taittinger Comtes de Champagne Blanc de Blancs*, *Philipponnat Clos des Goisses*, and *Charles Heidsieck Blanc des Millénaires*.

1984

There's just not much positive to say about this vintage

**Abysmal
Vintage**

An absolutely horrible vintage: the grapes were unripe and sometimes outright distasteful due to the cold, dark, and wet weather. Very, very few vintages wines were produced so you don't have to worry about accidentally purchasing one.

1985

Wonderful wines possess excellent structure and brightness

**Great
Vintage**

The vintage started off poorly after frost struck, but it was this frost that reduced the yield and concentrated the flavors of the grapes. Very warm weather towards the end of the season saved harvest and resulted in wines that are very good, but not quite Classic. Vintage wines have excellent acidity and fruit, and the best cuvées have not yet approached their peak. My favorites are *Dom Ruinart Rosé*, *Krug Clos du Mesnil*, *Dom Pérignon Rosé*, *Perrier-Jouët Belle Epoque*, *Louis Roederer Cristal*, *Taittinger Comtes de Champagne Blanc de Blancs* and *Rosé*, and *Pierre Peters Cuvée Speciale*.

1986

Sturdy and of average quality, these wines lack long term potential

**Fair
Vintage**

A mix of rain and sunshine allowed partial rot, which diluted the large harvest of grapes. The wines from this year can be quite nice, but none are likely to be very long-lived. The best wines are *Philipponnat Clos des Goisses*, *Krug Clos du Mesnil*, *Dom Ruinart Rosé*, and *Taittinger Comtes de Champagne Blanc de Blancs* and *Rosé*.

1987

A soft, green vintage that is pretty uninteresting

**Poor
Vintage**

A large vintage, 1987 was not very expressive. Most of the wines were thin and best suited for non-vintage blending. A few nice cuvées were produced by Pommery and Selosse, but this is generally a year to avoid.

1988

A classic vintage, with extraordinary structure and amazing aging potential

**Classic
Vintage**

Along with 1964, this is the best vintage of the last 50 years and one of the best ever. There really wasn't anything that special about the growing season, although rain around harvest time lowered the yield. However, the wines' high acidity has been a perfect match for the fruit and above-average concentration of the grapes. These wines are maturing slowly and getting better and better each year; the best will likely go on forever. While 1982, 1990, and 1996 are also Classics, my money is spent on 1988. *Krug vintage*, *Krug Clos du Mesnil*, *Dom Pérignon*, *Dom Pérignon Rosé*, *Dom Ruinart Rosé*, *Taittinger Comtes de Champagne Blanc de Blancs*, *Veuve Clicquot Grande Dame* and *Grande Dame Rosé*, *Pol Roger Winston Churchill*, *Bollinger Grande Année* and *Vieilles Vignes Francaises*, *Philipponnat Clos des Goisses*, *Louis Roederer Cristal* and *Cristal Rosé* are just a few of the remarkable wines from this year.

1989

Bright and open to start, 1989 did not achieve its potential

**Very
Good
Vintage**

A hot and dry growing season led to an abundance of big, fruity grapes that turned into fantastic wines on release. Unfortunately, the acidity was low and the concentration not quite high enough to give them the backbone needed for long-term aging. Quite a few wines were better shortly after release than they are today. The best wines are *Krug Clos du Mesnil*, *Bollinger Vieilles Vignes Francaises*, *Drappier Grand Sendree*, *Veuve Clicquot Rich Reserve*, *Billecart-Salmon Elizabeth Rosé*, and *Taittinger Comtes de Champagne Blanc de Blancs*.

1990

An exceptional balance of fruit and acidity

Great Vintage

Frost early on worried a few vintners, but the dry summer ensured wonderful wines with a lovely balance of flavor and structure. A few examples have matured rather quickly, but most of these ripe, flavorful wines will age and improve for a very long time. My favorites from this vintage are *Krug vintage*, *Krug Clos du Mesnil*, *Dom Pérignon*, *Taittinger Comtes de Champagne*, *Dom Ruinart Blanc de Blancs and Rosé*, *Perrier-Jouët Belle Epoque*, *Philipponnat Clos des Goisses*, *Veuve Cliquot Grande Dame Rosé*, *Pol Roger Winston Churchill*, *Henri Giraud Fût de Chêne*, *Bollinger Vieilles Vignes Francaises*, and *Selosse*.

1991

A non-vintage year

Fair Vintage

Nineteen-ninety-one followed a trend similar to that of 1990 until shortly before harvest when the weather turned sour – the larger-than-normal crop ended up making thin and dilute wine. While not as horrible a year as many assume, 1990's wines were best suited for non-vintage cuvées, especially coming as it did after the highly acclaimed 1988-1990 vintage-worthy efforts. Still, a number of nice cuvées were made, and *Taittinger Comtes de Champagne Rosé*, *Vilmart Coeur de Cuvée*, *Philipponnat Clos des Goisses*, and *Billecart-Salmon's* vintage wines were all successes.

1992

Slightly devoid of fruit, but exhibiting mineral-led, age-worthy structure

Fair Vintage

A rather strange and strained vintage, 1982 occurred in the midst of a regional economic crisis. Overall, the harvest was of decent quality and high volume, but many grapes were not harvested – quite a few producers decided against making a vintage wine because of falling demand. *Vilmart Coeur de Cuvée*, *Philipponnat Clos des Goisses*, *Krug Clos du Mesnil*, and *Bollinger Vieilles Vignes Francaises* were all winners.

1993

Bright, fluffy, and simple wines

Good Vintage

Everything was aligned for a perfectly fine vintage until rain appeared right before harvest and overstayed its welcome. The end result wasn't ideal, but some nice, early-drinking wines were made. This is not the best vintage to cellar long term. *Henri Giraud Fût de Chêne*, *Taittinger Comtes de Champagne Blanc de Blancs and Rosé*, *Perrier-Jouët Belle Epoque Blanc de Blancs*, *Vilmart Coeur de Cuvée*, and *Philipponnat Clos des Goisses* are some of the top wines. See Issue 6 of this newsletter for more in-depth coverage of this vintage.

1994

An absolutely horrible year in Champagne

Abysmal Vintage

The year started off bad when hail hit early; things seemed to improve after a wonderful summer, and then a couple of weeks prior to harvest, the rain came. There were many problems with mold and poor wines. Louis Roederer and Taittinger managed to make some passable wines from a bad year, but few producers were daring enough to declare.

1995

Well structured and focused, 1995 will offer pleasure for years

Great Vintage

After four years of less-than-stellar vintages, 1995 answered many a prayer. Good acidity and solid structure have created high-quality wines at the top end that will build in complexity and enjoyment over time. Incredible wines from 1995 include *Dom Pérignon*, *Pol Roger Winston Churchill*, *Taittinger Comtes de Champagne Blanc de Blancs*, *Philipponnat Clos des Goisses*, *Billecart-Salmon Cuvée Elisabeth Rosé*, and *Salon*.

1996

A spectacular vintage of perfect ripeness and acidity

Classic Vintage

One of the most remarkable vintages of the century, 1996 offers both sizzling acidity and very high potential alcohol – two strange bedfellows, but that is what was given. Since the vintage was unlike any other in recent memory, some winemakers (and thus their wines) seem to have missed the mark, but the best are truly legendary. Top wines are *Philipponnat Clos des Goisses*, *Henri Giraud*, *Jean Laurent Blanc de Noirs*, *Salon*, Krug's trio of vintage wines, *Selosse*, and *Taittinger Comtes de Champagne Rosé*. See Issues 1 and 5 of this newsletter for more in-depth information on this vintage.

1997

Wines with lean flavors and occasionally dull palates

Fair Vintage

Frost started the growing season off, followed by unseasonably cold weather, and then mildew. At this point, most growers' hopes had been resoundingly dashed, but the late summer brought lots of sun and heat and the vintage turned out surprisingly well...at least on paper. Most wines from 1997 tend to be plain, but a few show extra class. *Vilmart Couer de Cuvée* and *Cuvée Creation*, *Salon*, *Pascal Doquet Le Mesnil*, and *Philipponnat Clos des Goisses* are a few that do. See Issue 11 of this newsletter for more in-depth information on this vintage.

1998

Open, fruity, and enjoyable wines

Very Good Vintage

A large harvest resulted from a manic year in which a cycle of bad weather followed by a longer stretch of good weather repeated several times. No one expected this vintage would turn out as well as it has; the end result has been a fairly consistent run of nice, early-drinking wines. Nineteen-ninety-eight is similar to 1993, but with more uniformity and more obvious fruit. I wouldn't age most of my 1998s for decades, but you can pick up almost any today and have a pleasant experience. *Henri Giraud Fût de Chêne*, *Veuve Cliquot Grande Dame*, *Grande Dame Rosé*, and *Veuve Clicquot Rosé*, *Vilmart Cuvée Creation*, Krug's vintage efforts, *Billecart-Salmon Blanc de Blancs*, *Dom Pérignon*, *Henri Billiot*, *Mumm R. Lalou*, *Perrier-Jouët Belle Epoque*, and *Philipponnat Clos des Goisses* are all wonderful. See Issue 11 of this newsletter for more in-depth information on this vintage.

1999

A rather uneven vintage with large differences in quality

Good Vintage

The season started off nicely, and was then hit repeatedly by bouts of rain and storms throughout the summer. The trademark of this vintage is variability – the best wines are really nice, but there are a lot of “meh” bottles. Overall, the wines are a little low in acidity, especially given their big fruit character. That said, some areas and producers really excelled. I enjoy the following wines from 1999: *Louis Roederer Blanc de Blancs* and *Cristal*, *Salon*, *Diebolt-Vallois Fleur de Passion*, *Taittinger Comtes de Champagne*, *Bollinger Vieilles Vignes Francaises*, *Grande Année* and *Grande Année Rosé*, and *Selosse*.

2000

Rustic and a bit backwards, 2000 wines have surprised me lately

Fair Vintage

This year wasn't really of vintage quality, but the magic number 2000 coupled with a great Bordeaux vintage led many producers to declare. Mold hit early in the year and the summer began with quite a bit of rain; only warm and sunny weather as harvest approached saved the day. To generalize, the 2000 vintage wines taste hard, earthy, and rustic – and did so most especially when first released. Surprisingly, time is mellowing the wines out and I think we will have a mid-term aging vintage that may still reveal a few surprises. *Pierre Peters Cuvée Spéciale, Perrier-Jouët Belle Epoque Blanc de Blancs, Henri Giraud Fût de Chêne, Krug vintage, Krug Clos du Mesnil, Dom Pérignon Rosé* and *Bollinger Grande Année* are all excellent wines from 2000.

2001

Lean and green, zealous selection was required for good 2001 wines

Poor Vintage

An absolutely terrible vintage, this year saw rain and rot throughout a good portion of the growing season. On paper, it looks like a candidate for worst vintage of the last 50 years, but by painstaking and nit-picky selection, more than a few good wines were produced (which distinguishes 2001 from other truly horrible vintages). *Philipponnat, Vilmart, and Pierre Peters* all managed to produce surprisingly nice cuvées. I'm not recommending most wines from this vintage, but a few winners do lift it up from the rank of Abysmal.

2002

The best vintage since 1996

Very Good Vintage⁺

A very nice vintage, 2002 ended with a reduced yield and high potential alcohol in the grapes. The acidity isn't high enough to make this vintage Classic, but there is enough "oomph" within the wines to age gracefully. Pinot Noir-based blends (especially Rosés) really stand out. My rule of thumb is that if the bottle says Rosé and 2002, it will probably be good. *Vilmart Grand Cellier Rubis, Veuve Clicquot Rosé, Philipponnat Clos des Goisses* and *Clos des Goisses Rosé, Dom Ruinart Blanc de Blancs, Libert, Bollinger Grande Année* and *Grande Année Rosé, Jose Dhondt, Taittinger Comtes de Champagne Rosé, Drappier Grand Sendree Rosé, Diebolt Vallois Fleur de Passion, A.R. Lenoble Rosé, Pierre Jouet Belle Epoque Blanc de Blancs, and Jean Milan Terres de Noel* are just a few of the top-notch wines from this year, but many more may yet wow us in the future.

2003

Small harvest, low acidity and low alcohol, 2003 may yet surprise

Good Vintage⁺

This is truly one of the most unusual vintages of all time – the extreme weather that hit Europe in 2003 treated Champagne just as harshly as the rest of the continent. The year began with deadly frost which halved the yield, and then a heat wave forced the earliest harvest on record in Champagne. Chardonnay was hit especially hard, which, combined with the overall small yield and atypical growing season, means that those vintage wines that were produced were made in small quantity with often unexpected results. Broadly speaking, the grapes were low in acidity and the 2003 wines behaved very generously and open (almost too much so) on release. Lately, many of the wines have actually closed up at the same time as they approach an unexpected balance. While this will never be considered a Great vintage, I think the wines will age better than many expect. (Of particular note are the non-vintage wines that used 2003 as a base. A few years ago when they hit the market, they were very successful: open, tasty, fruity, and ready-to-go-on-purchase.) *Selosse, Egly-Ouriet, Henri Billiot, Vilmart, Taittinger, and Jacquesson* all made solid wines in this vintage.

2004

Bright wines with structure and minerality

Very Good Vintage

Two-thousand-four is a vintage highlighted by sizzling acidity and taut structure. The best wines promise to be very long-lived, but I'm not sure if the fruit is there to equal the quality of 2002. Regardless, this is a very solid year and one to buy within reason. Not all of the wines have been released yet so it is early to start listing favorites, but I really like the *Louis Roederer Cristal Rosé*, *Vilmart Grand Cellier Rubis*, *Taittinger Comtes de Champagne Rosé*, *Diebolt-Vallois Fleur de Passion*, *Veuve Cliquot Rosé* and *Grand Dame*, *Marc Hebrart Special Club*, *Pascal Doquet Le Mesnil*, and *Cedric Bouchard Roses de Jeanne Les Ursules* from 2004.

2005

A vintage best suited for use in non-vintage blends

Fair Vintage

Mold struck Pinot Meunier and Pinot Noir harder than it did Chardonnay in 2005. Overall, the wines show decent acidity and tasty fruit, but few really stand out. The Cote des Blancs' wines show the best thus far (Selosse made some real winners), but this is more of a ho-hum vintage than anything else. In truth, it is surrounded by too many slightly superior years to take seriously. Along with Selosse, Bereche, Laherte, Pehu-Simonet, Daniel Savart, Henri Billiot, Louis Roederer, and Gatinois all made solid wines from 2005 grapes, but many would have been better off not declaring. More rigorous selection and attention to the mold would have resulted in even better wines and a higher rating for this vintage. Luckily, the year served as a lesson in what can happen if mold is ignored, which helped salvage 2010 from being a complete disaster five years later.

2006

Almost a repeat of 2004, but with weightier structure

Very Good Vintage

Like the previous year, mold was again a factor in 2006 and again affected the dark-skinned grapes more than Chardonnay. On the plus side, the fruitiness of the 2006 wines is more pronounced than that of 2005, yet the acidity is the same. This means that the wines are better balanced and a touch tastier. Quite a few winners will come out of this vintage. Chartogne-Taillet, Vilmart, René Geoffroy, Louis Roederer, André Clouet and Ruinart are producers that have impressed me early on.

2007

A non-vintage year, but some standouts exist

Fair Vintage

This year was similar to 2003, but cranked up a notch. I remember walking through the vineyards in June of 2007 and witnessing winemakers shake with fear after another unusually early harvest was suggested. In July, rains and cool weather were a welcome relief (pushing the harvest start until late August), but along with these changes in the weather came unwelcome hail. The result was fairly bland and ordinary wines. This vintage is best used for non-vintage blending, but some very nice wines will be made by producers who practiced rigorous selection of grapes.

2008

A Great vintage that could become extraordinary

Great Vintage

This is shaping up to be a Great vintage, though it is not universally loved (but neither was 1996 at the start, either). Some love it, some like it, and some think it is a little too out of the ordinary. Full of acidity, this year has inescapable potential, but the fruit isn't necessarily always up to task. Some disappointments are likely to occur in 2008 just like they did with the 1996 vintage, but a majority of the wines will be lovely. Almost all producers will declare in 2008. Right now, the non-vintage wines made from pure 2008 or are 2008-based are extremely high in quality regardless of which of the three of the major grape varieties was used. In fact, the most impressive grape from 2008 is Pinot Meunier. Time will determine exactly how good 2008 will be, but at the very least it will go down as the best vintage of the decade.

2009

A vintage in which the global economy more than harvest quality determined yield

Very Good Vintage

The wines in 2009 were quite nice – fruity, easy going, and maybe slightly lacking in acidity, but with good potential. Unfortunately, the global economy was going south, and Champagne sales saw a steep decline (especially in the more expensive, vintage-dated wines). The end result was a yield artificially lowered, and many producers who chose to use 2009 wines as reserves or for non-vintage blending instead of in vintage cuvees. Sadly, this cheated the rest of us out of some very good releases and has limited the production of others, but just because you don't see many 2009s on the shelves in the coming years, don't assume the worst of this vintage. It has plenty of potential and should be quite enjoyable. Also, 2009-based non-vintage wines will have a lot of good material in them. See Issues 4 and 8 of this newsletter for more in-depth information on this vintage.

2010

A challenging, rotten year

Poor Vintage

The first three months of the growing season were uneventful, but rainfall in July and August led to unwelcome mold in the vineyards. It was running rampant by the start of harvest, forcing many producers to choose between waiting for optimal ripeness or risking totally rotten grapes. On the positive side, extremely rigorous grape selection was practiced in 2010. While this decreased yields by up to 50%, it helped save the vintage from absolute debacle. Producers who do make vintage wines in 2010 are likely to be those who declare every year in order to express vintage and/or terroir. The rest of 2010's wines will be blended into non-vintage wines. See Issues 12 and 13 of this newsletter for more in-depth information on this vintage.

2011

Uneven ripening and quality required patience and planning

Below Average Vintage

The second earliest harvest on record, 2011 was one of the most unevenly ripening vintages of recent memory. Spring was extremely warm and sunny, pushing the vines over a month ahead of schedule, but then a gloomy July dialed things back. When August invited warm sunshine to return, harvest started in some villages as early as August 19th. While a few grapes were ready this early, most needed more time to ripen completely, so growers with patience and the capacity for nitpicky selection may make some interesting wines – especially from Chardonnay. Despite the early harvest, the grapes were not overly ripe or low in acidity as was the case in 2003. See Issue 12 of this newsletter for more in-depth information on this vintage.

2012

- widespread frosts in April touched 131 villages
- very cold, sunless weather for flowering.
- long, rainless period from mid July to mid September
- low yields, high average sugars
- Anticipated vintage year.

2013

- very late flowering w/ record-breaking heat in July + August + some acidity saving rain + chills in September + October.
- A vintage year for most.

2014

- generous fruit set w/ a cool summer
- an ample crop of irregular wines w/ good results for Chardonnay + Montagne de Reims Pinot Noir, but some winter results from the Marne Valley.

2015

- cool spring into warm + dry summer.
- great conditions through harvest w/ some claiming this is the best vintage since 1947.
- acids can be low.

2016

- difficult year → snow + frost in April, followed by 2 very wet months.
- late July + August → sunburns. Chard. very low acid
- low quantity + variable quality.

OTHER METHODS OF SPARKLING WINE ↓

- Methode Ancestrale - aka methode wrate
 - single fermentation begins in tank, transferred to bottle mid-fermentation
 - no liqueur de tirage
 - dosage is not allowed
 - Bugey Cerdon, Clairette de Die Methode Dioise Ancestrale, Gaillac Mousseux Methode Gaillacoise, Blanquette de Limoux Methode Ancestrale + Montlouis-sur-Loire Petillant Digne



1. Bugey Cerdon - Gamay + Poulsard - 3 atm - 2 mos. lees - min. 40g/L RS
2. Blanquette de Limoux - 100% maverac - 3 atm - 2 mos - no min. RS
3. Gaillac - maverac + maverac rose - 3 atm - 2 mos. - no min. RS
4. Montlouis - 100% Chenin - 3 atm
5. Clairette de Die - min. 15% Muscat (apv) + Clairette - 3 atm. - 4 mos. - min. 35g/L RS

Charmat / Cuve Close / Tank Method

- wines undergo secondary fermentation in tank, then filtered, w/ no dosage
- Prosecco + Moscato d'Asti (though mDA is not subjected to secondary fermentation)

- Continuous Method - developed in the USSR
 - Liqueur de tirage is added in tank + lees accumulate - otherwise like Charmat
 - auto lysed flavors develop
 - German Sekt often produced this way

Carbonation

OTHER TRADITIONAL METHOD SPARKLING

• 7 AOPs for Crémant produced by traditional method:

1. Crémant de Bordeaux
2. Crémant de Bourgogne
3. Crémant de Loire
4. Crémant de Limoux
5. Crémant de Die
6. Crémant du Jura
7. Crémant d'Alsace

Communalities in AOP requirements:

- 9 months on the lees prior to disgorgement (12 months total élevage)
- manual harvesting is mandatory
- traditional method (secondary fermentation)
- min. 3.5-4 atmospheres/pressure (varies)