

Sparkling Wine Tasting – Sunday, August 9 at 5:00pm
Zoom meeting # 889 0537 1795
(All wines from Astor Wines, New York City)

#1

Cristalino Cava Brut – NV
Penedès, Spain

Rating – 88 W&S
11.5%

This soft, fruit-forward Cava has a lovely nose of apples, toast, and cinnamon. This Cava has rich flavors of ripe apples and figs, and finishes with a clean citrus note. Simple and fun, a great apéritif. Made from Chardonnay, Macabeo, Parellada, and Xarel-lo grapes, it is a crisp fresh sparkler that is perfect for a hot summer day.



#2

Prosecco Brut, Scu Dò – NV
Valdobbiadene, Veneto, Italy

Rating – not rated
11%

100% Glera grapes. Light, dry, subtly citrusy, and endlessly drinkable. Scu Dò comes from a collection of small independent growers in Northern Italy's *Valdobbiadene*, a sub-region of the *Veneto*. This sparkler is excellent for sipping, savoring, or toasting. This Prosecco is made using the *Charmat* method



#3

Crémant de Jura, Domaine de Montbourgeau – NV
Jura, France

Rating – not rated
12%

100% Chardonnay. Here is a delicious sparkler from the *Jura* mountains, made from a top producer in *Étoile*. The wine resembles a Champagne because it is weighty, yeasty, savory and totally dry. Nicole Deriaux is the third generation winemaker located in the village of *L'Étoile*, which is named for the starfish shaped fossils found in the region. Grapes are harvested by hand and the wine is made in the cellar underneath the family home. She produces just a small amount of sparkling each year from her young vines.



#4

Apollonis "Authentique Meunier" Blanc de Noirs Brut, Lorient – NV
La Vallée de la Marne, Champagne, France

Rating – 90 WE
12%

100% Pinot Meunier. The *mousse* (foam) is delicate, with aromas of brioche and red fruits. This Champagne is well-balanced, fruity, supple and round. From Michel Petit Lorient, a small grower in Champagne, France – *interestingly, he plays music to the Champagne as it ages.*

There are seven grapes that are allowed in the vinification of proper Champagne, and of those seven you only really see three (Chardonnay, Pinot Noir, Pinot Meunier). Blanc de Noirs is a champagne made entirely from Pinot Meunier.



#5

FRV100 "Terres Dorées", Jean-Paul Brun – NV
Beaujolais, Burgundy, France

Rating – not rated
7.5%

A sparkling rosé of Gamay grapes that's vibrant and fresh on the palate. Aromas of raspberries and cherries, a hint of sweetness and low in alcohol. Jean-Paul Brun makes this delicious, fruity beverage in the *méthode ancestrale*, (aka *pét nat*) where fermentation finishes in the bottle, creating the bubbles. The name FRV100, sounds like the word effervescent (using the French term for 100, *cent*).



Sparkling Wine Terms

Blanc de Blancs - is white Champagne made exclusively from white grapes, usually Chardonnay.

Blanc de Noirs - *Blanc de Noirs* is white Champagne made from the juice of black-skinned grapes. The term Blanc de Noirs means literally 'white of blacks', and is effectively the opposite of *Blanc de Blancs*. The only two red grapes permitted for use in Champagne wines are Pinot Noir and Pinot Meunier. Blanc de Noirs Champagnes are, on the whole, richer and more full bodied than wines with a major component of Chardonnay.

Cava – Spanish sparkling wine made with Macabeo, Parellada and Xarel-lo grapes. Only wines produced in the traditional method may be labelled "Cava"; those produced by other processes are called "sparkling wines". About 95% of all cava is produced in the *Penedès* area in Catalonia, Spain,

Champagne - Champagne is a sparkling wine from the *Champagne* region (east of Paris) in France. Only sparkling wines from this region can be called Champagne. Champagne is made primarily from Chardonnay, Pinot Noir, and Pinot Meunier grapes. It is made using a costly and labor intensive method called "*Méthode Traditionnelle*." Finer Champagnes should have a toasty or brioche smell and taste, which comes from the aging of yeast particles (called *lees*).

Charmat Method – a.k.a. Tank Method. The major difference between the tank method and the traditional method is that the base wines are added together with the sugar and yeast mixture into a large tank and the second fermentation takes place in the tank before the wine is bottled.

Crémant - Crémant is a French sparkling wine made using the same technique as Champagne, but comes from outside the Champagne region.

Méthode Traditionnelle - The most important facet of the traditional method is that the transformation from a still to a sparkling wine occurs entirely inside the bottle.

NV – stands for Non-Vintage. Most sparkling wines are labeled "NV" because they don't have a vintage year. Typically, Champagnes and sparkling wines have a recognizable "style" that each producer is famous for and that style remains constant over the years. Often the producer will often blend wines from several years to retain consistency in flavor. However, in years where the grapes are particularly outstanding, wine houses will use the grapes from a single year's harvest and will display the vintage on the bottle. Vintage sparkling wines are typically released by a wine maker only three or four times in a decade.

Prosecco - Prosecco is a sparkling wine made primarily in *Veneto*, Italy (North of Venice). It is made with primarily Glera grapes (formerly known as Prosecco grapes, hence the name). Prosecco is made using the *Charmat* or "Tank Method", which makes production more affordable than the traditional method. Prosecco is usually about half the price of a decent Champagne.