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FUNDAMENTALS
SERIES 2020



CHAMPAGNE AND WORLD SPARKLING WINES

So....What is SPARKLING WINE?



Common Methods of Making Sparkling Wine

TRADITIONAL
METHOD
*MÉTHODE
TRADITIONNELLE*

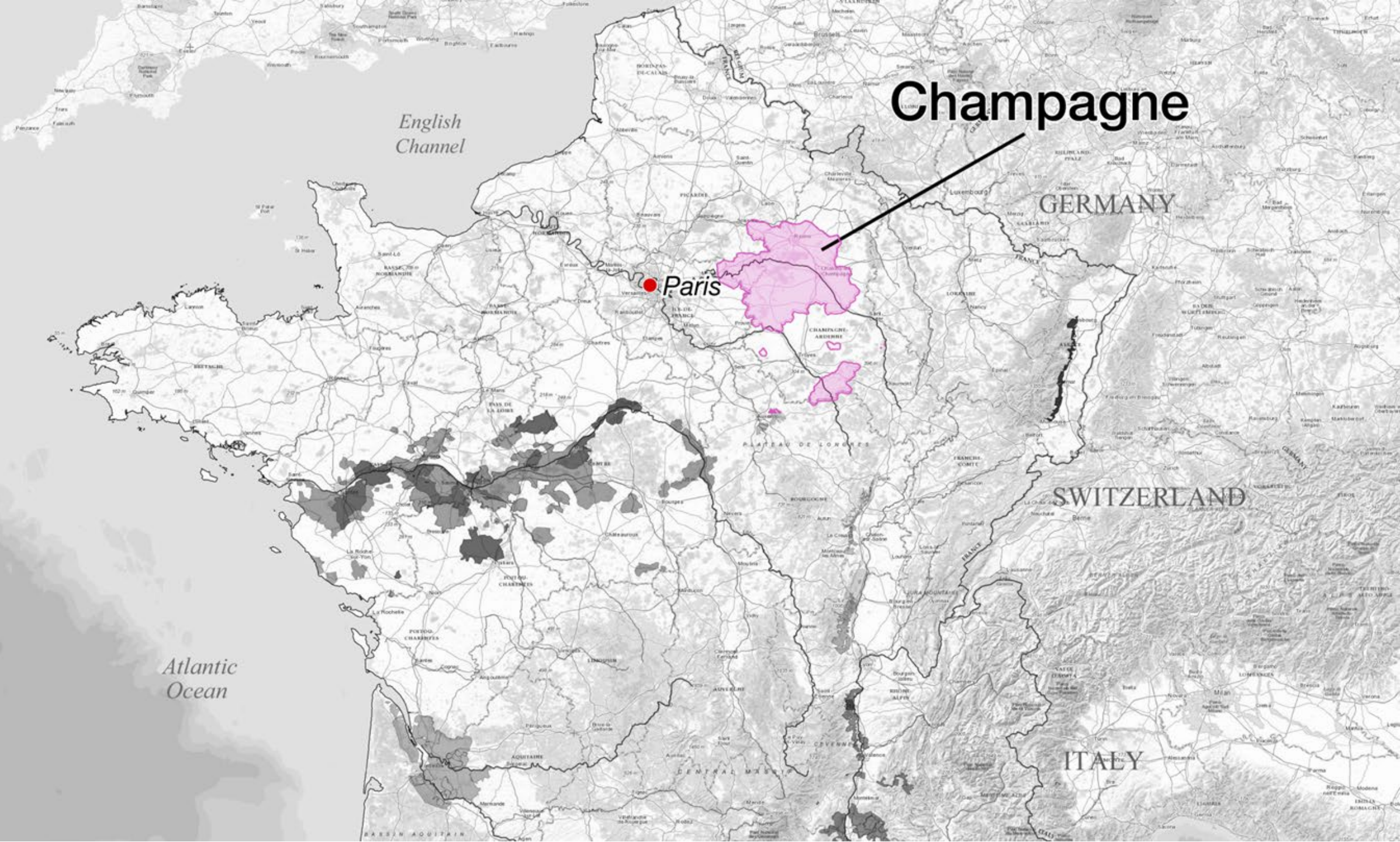
CHARMAT OR
TANK METHOD

TRANSFER
METHOD

MÉTHODE
ANCESTRALE

CHAMPAGNE





Champagne

Paris

English Channel

Atlantic Ocean

GERMANY

SWITZERLAND

ITALY

CHAMPAGNE ARDENNES

ALPES DU MASSIF CENTRAL

PASS DE LA SEINE

PAYS DE CHAMPAGNE

PROVENCE CHAMPAGNE

AQUITAINE

BASSIN AQUITAIN

BORGES DE CALAIS

PIEMONT

VAL DE FRANCE

SAOUE

BOURGOGNE

SAOUE

AUVERGNE

COVENNE

CENTRAL MASSIF



CHAMPAGNE

Location / Geography

- Northeastern France about 90 miles northeast of Paris
- Northern-most limit of vine growing!

Climate

- Cool and continental
- Atlantic-influenced
- 49th parallel



CHAMPAGNE

Soil

- Limestone
- Chalk





CHAMPAGNE

Grape Varieties



WHITE
Chardonnay (30%)



RED
Pinot Noir (38%)



Meunier (32%)



CHAMPAGNE

Grape Growing / Viticulture

- Northern location
- Persistent threat of
 - Rain
 - Frost
 - Hail



CHAMPAGNE

Winemaking / Vinification

- Blends!
 - Grapes
 - Sub-regions, villages and vineyards
 - Vintages
- Traditional Method or Méthode Traditionnelle





CHAMPAGNE

The Classic Method
Méthode Traditionnelle

CHAMPAGNE

Traditional Method

STEP ONE

Making Base Still Wine

- Grapes pressed quickly & gently to avoid color from skins and oxidation
- Base wine: light color, low alcohol, high acid
- Fermentation in stainless steel or wood



CHAMPAGNE

Traditional Method

STEP TWO

Assemblage of “Cuvée”

Assembling the blend

Champagne can be a blend of

- Grapes
- Vintages (non-vintage)
- Regions / villages / vineyards



CHAMPAGNE

Traditional Method

STEP THREE

Secondary Fermentation

Creating Bubbles

- **Liqueur de tirage**
- Bottle sealed with crown cap
- Yeast metabolizes sugar
- CO₂ gas is trapped in bottle



CHAMPAGNE

Traditional Method

STEP FOUR

Sur Lie Aging

Aging on spent lees

- Gradual breakdown of yeast cells
 - Autolysis
- Wine aged/rested on lees
 - Sur-lie aging
- Minimum 12 months on lees
 - 15 months min. total aging



CHAMPAGNE

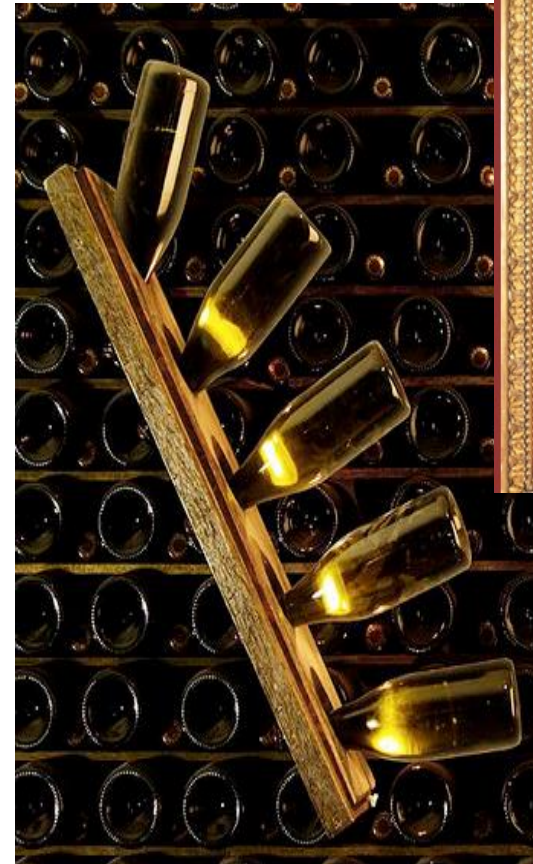
Traditional Method

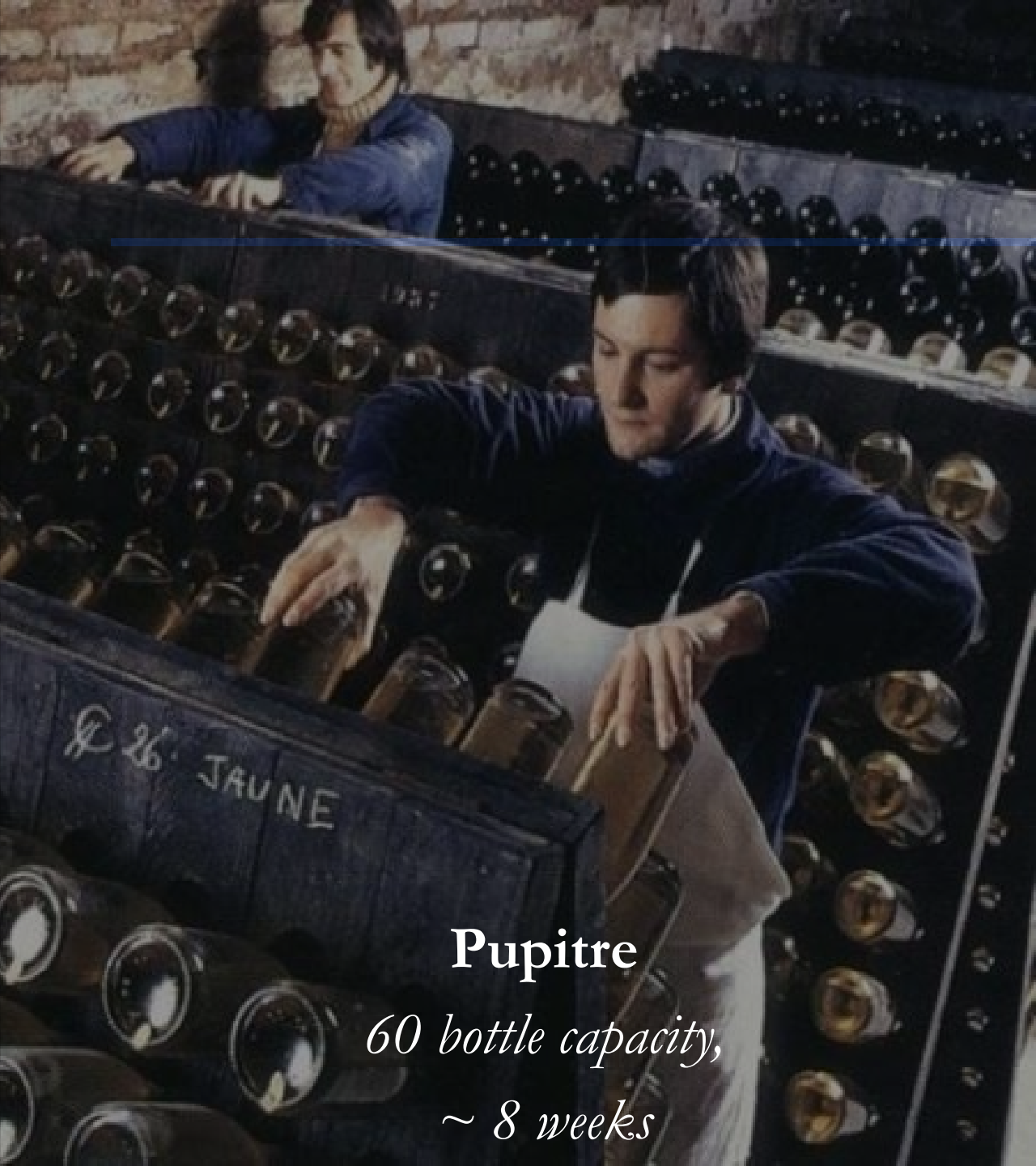
STEP FIVE

Riddling (Remuage)

Removal of Sediment Part 1

- Gradual movement of lees to neck of bottle
- Done by hand or (mostly) machine





Pupitre

*60 bottle capacity,
~ 8 weeks*



Gyropalette

*504 bottle capacity,
~ 8 days*

CHAMPAGNE

Traditional Method

STEP SIX

Disgorging (Dégorgement)

Removal of Sediment Part 2

- Removing yeast from bottle
- Neck of bottle frozen with collected sediment
- Frozen “puck” ejected
- Done by hand and (mostly) machine



CHAMPAGNE

Traditional Method

STEP SEVEN

Dosage

- **Liqueur d'expédition**
 - Sugar and wine mixture
 - Added after disgorgement
- Amount of sugar added determines
 - Style category
 - Sweetness level

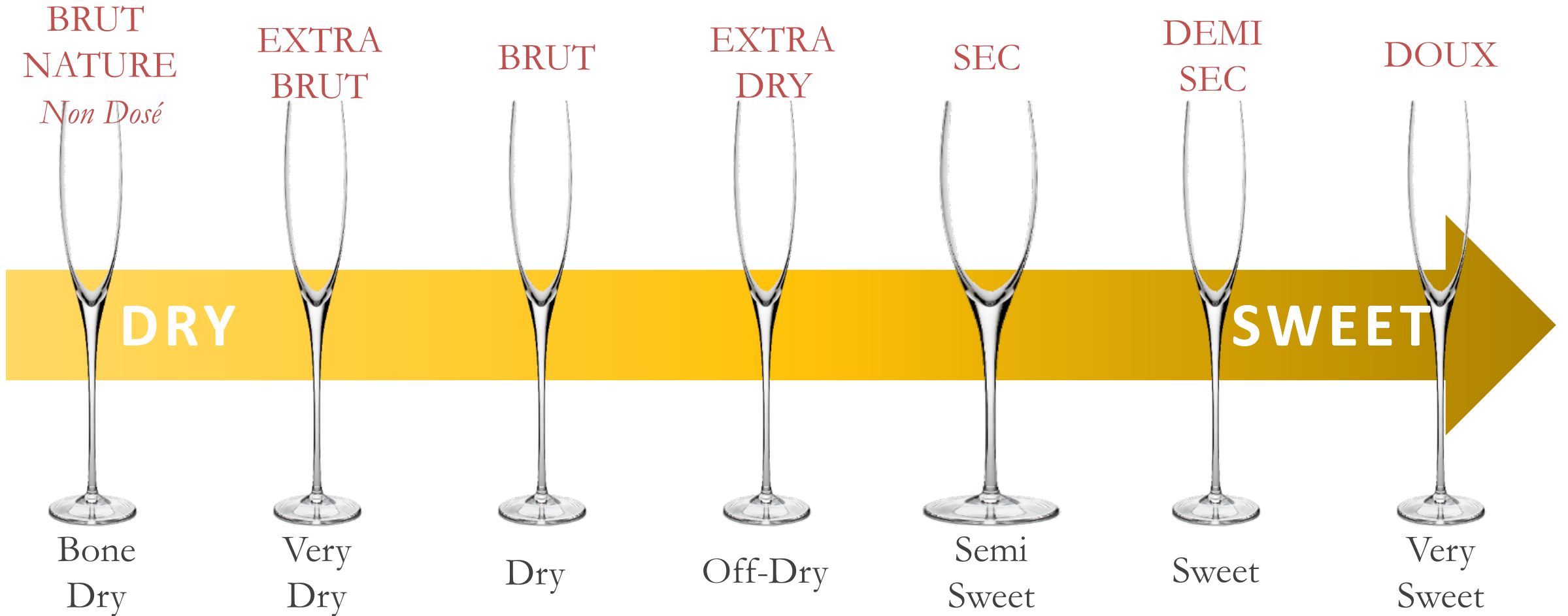


Photo Credit: Dale Anderson ©



CHAMPAGNE

Sweetness Levels & Style Categories



CHAMPAGNE

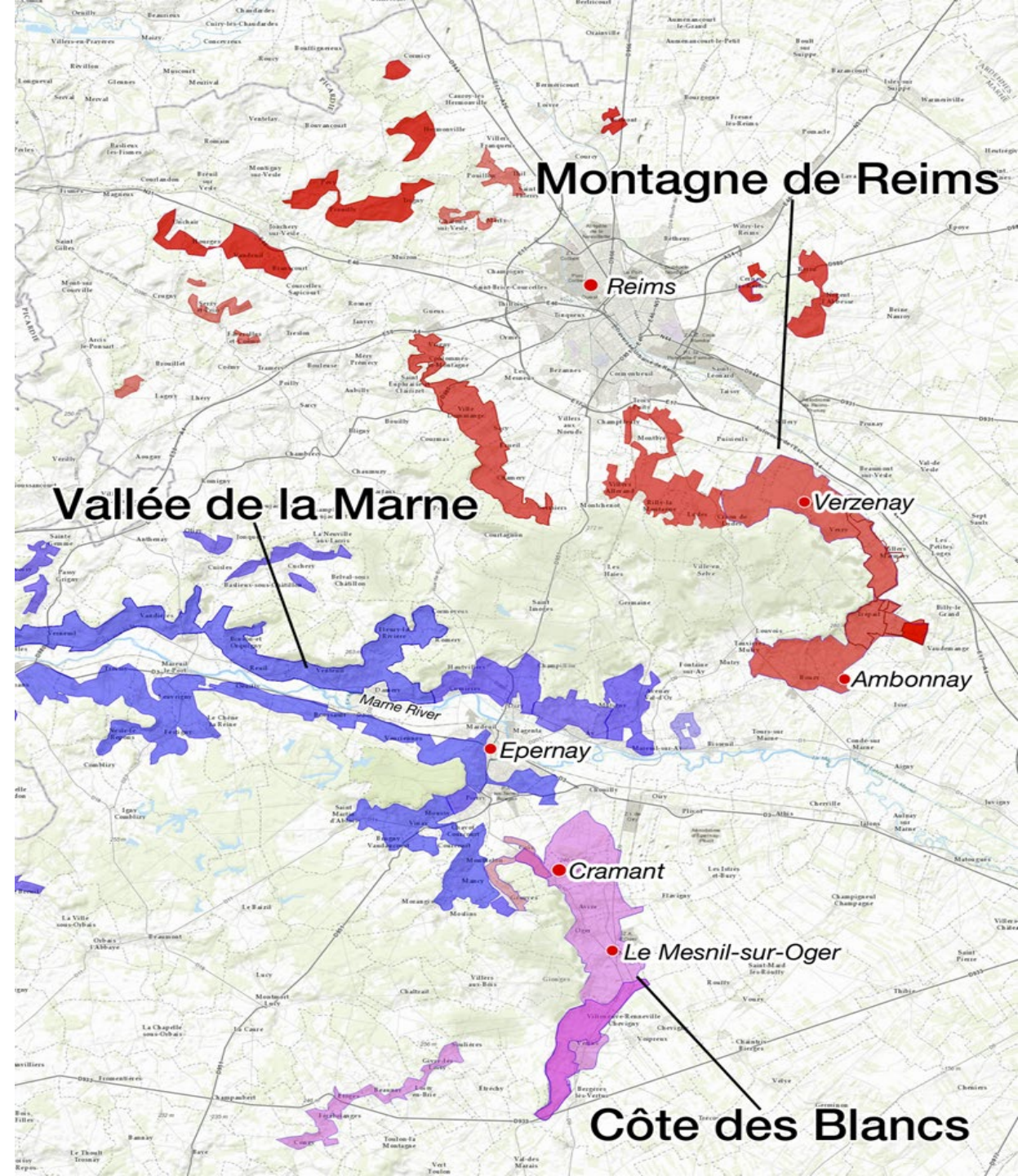
Regional Wine Law

Champagne AOP

- Sparkling wine made via the traditional method / méthode traditionnelle

Champagne Sub-Regions

- Vallée de la Marne
- Côte des Blancs
- Montagne de Reims



CHAMPAGNE

Age Designations

Non-Vintage (NV)

- Aged minimum 15 months
- Minimum 12 months on lees

Vintage

- Aged minimum 36 months
- Many producers far exceed the minimum



CHAMPAGNE

Styles

- Rosé
- Blanc de blancs
- Blanc de noirs

Cuvées

- Single vineyard
- Clos or mono parcel
- Cuvée de prestige/ tête de cuvée

Producers

- Négociant
- Grower



CHAMPAGNE

Vintage Variation

- Weather extremes
- Variability from season to season and year to year
- Wide vintage variation.....
Non-vintage bottlings



CHAMPAGNE

Important Producers



A close-up photograph of four champagne flutes filled with sparkling wine. The glasses are arranged in a row, and the liquid inside shows varying shades of orange and yellow, suggesting different styles or grape varieties. The background is dark, making the glasses stand out. The text "Other Methods of Making Sparkling Wine" is overlaid in white, centered on the image.

Other Methods of Making Sparkling Wine

Sparkling Wine Methods

Transfer Method

Process

- Bottles disgorged under pressure into large tanks then filtered and rebottled

Advantages

- Lees contact
- Eliminates riddling
- Used for bottling large and extra small formats



Sparkling Wine Methods

Charmat Method (Cuve Close)

Process

- Secondary fermentation in pressurized tanks
- Fermentation complete in 4-5 days
- Wine filtered then bottled

Advantages

- Saves time
- Less costly: no riddling or disgorging
- Best process for aromatic varieties

Examples

- Prosecco
- Moscato d'Asti



Sparkling Wine Methods

Méthode Ancestrale / Pétillant Naturel

Process

- Fermentation is paused mid-way
- Wines are bottled and the fermentation finishes
- CO₂ is trapped in the bottle
- When the desired level of CO₂ is reached, wines are chilled again, riddled and disgorged just like the traditional method





WORLD SPARKLING WINES

SPARKLING WINE

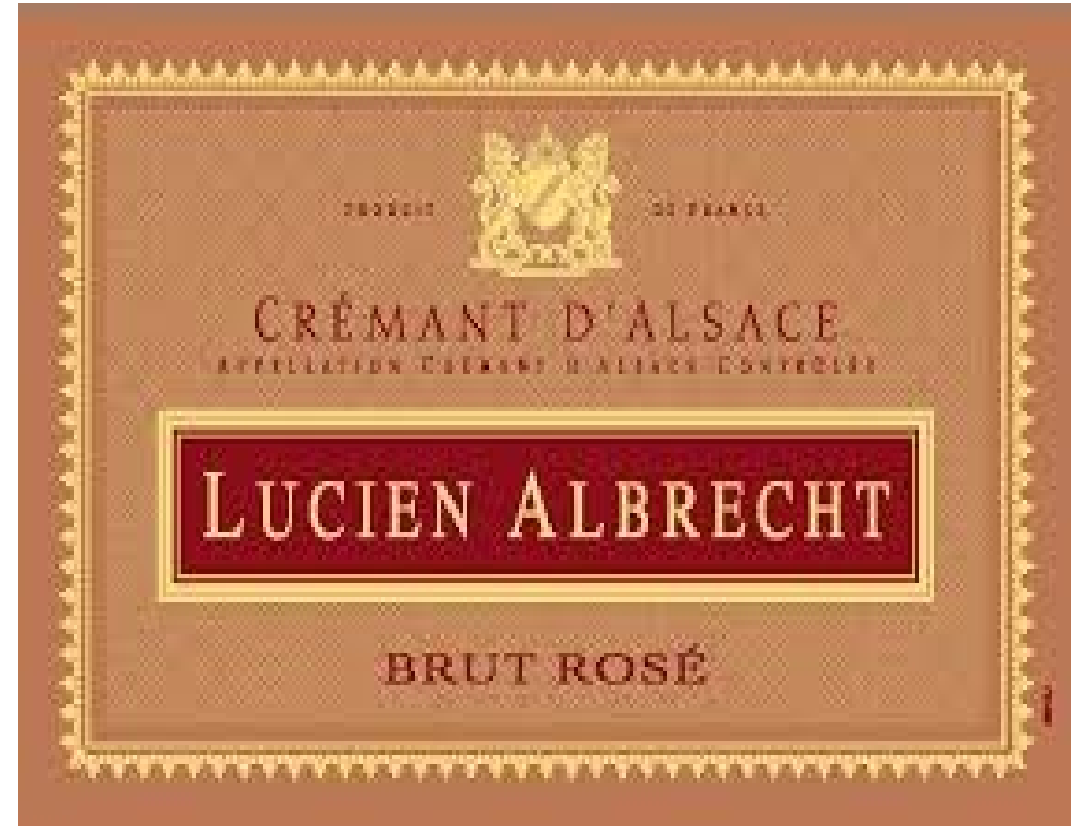
France

Crémant

- Non-Champagne sparkling wine
- Produced by méthode traditionnelle or méthode classique

Examples

- Cremant de Bourgogne
- Cremant d'Alsace
- Cremant de Loire



SPARKLING WINE

Italy

Asti DOCG (Piedmont)

- Moscato d'Asti
- Charmat Method

Prosecco (Veneto)

- Charmat Method

Lambrusco (Emilia-Romagna)

- Charmat Method

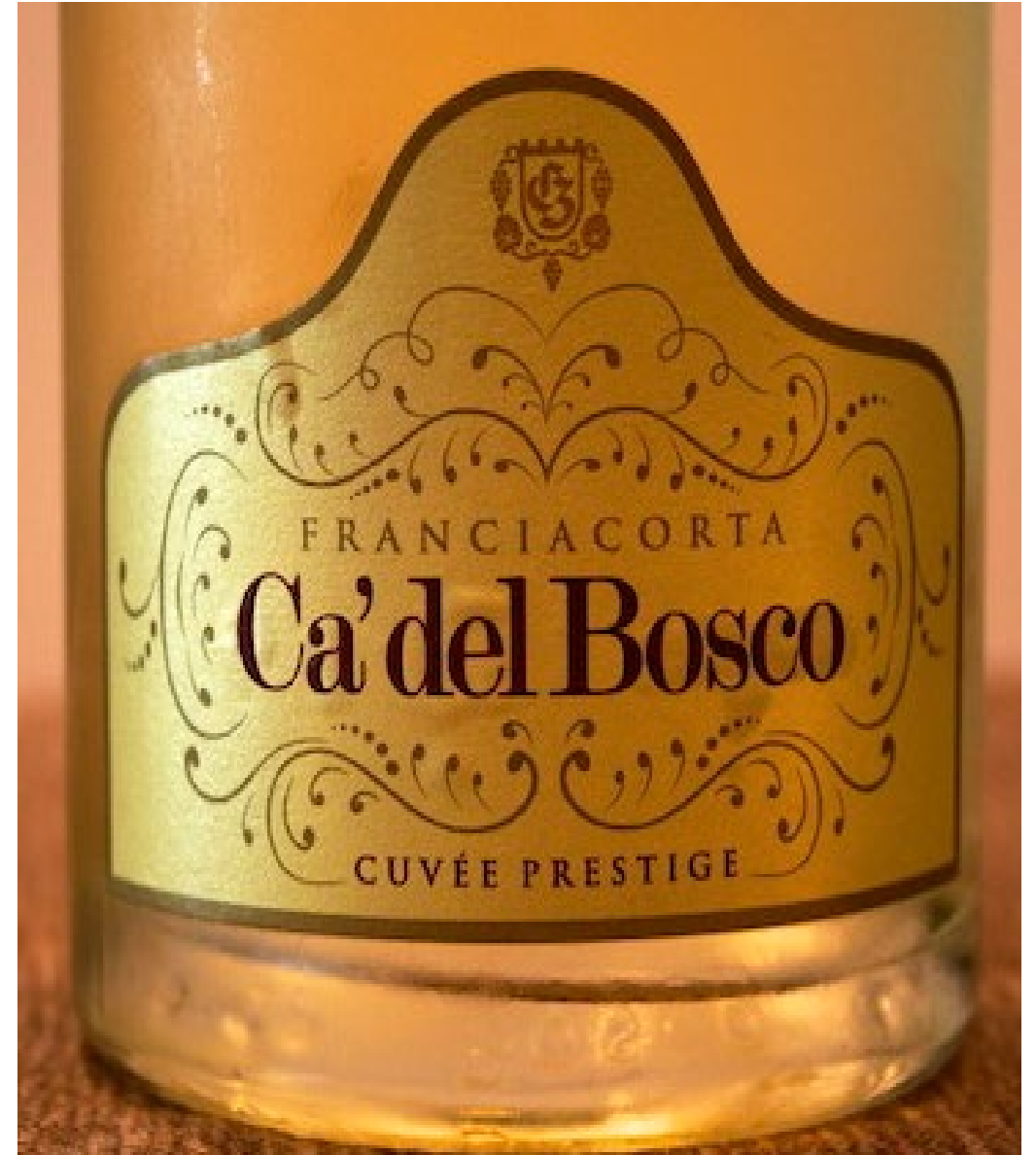


SPARKLING WINE

Italy

Franciacorta **DOCG** (Lombardy)

- Classic Method
 - Metodo Classico
 - Metodo Tradizionale
- Grapes
 - Chardonnay
 - Pinot Bianco (Pinot Blanc)
 - Pinot Noir



SPARKLING WINE

Spain

Cava

- Traditional Method
- More sparkling wine made than any other country
- Most produced in Catalonia

Grapes

- Xarel-lo
- Parellada
- Macabeo



TASTING

Activate
DELIGHT
create

Traditional Method



Champagne AOC

Producer: Moët & Chandon

Cuvée: Impérial

Grape Varieties: Chardonnay, Pinot Noir, Meunier

Location: Champagne, France



Cava DOC

Producer: Avinyó

Cuvée: Reserva

**Grape Varieties: Macabeu, Xarel-lo,
and Parellada**

Location: Penedès, Spain

Charmat Method



Prosecco Superiore Valdobbiadene DOCG

Producer: Bisol

Cuvée: Jeio

Grape Variety: Prosecco (Glera)

Location: Veneto, Italy



Lambrusco di Sorbara DOC

Producer: Cleto Chiarli e Figli

Cuvee: Vecchia Modena

Grape Variety: Lambrusco di Sorbara

Location: Emilia Romagna, Italy



Moscato d' Asti DOCG

Producer: Vietti

Grape Variety: Moscato

Location: Piedmont, Italy

Méthode Ancestrale



Bugey-Cerdon AOC

Producer: Domaine Renardat-Fâche

Grape Varieties: Gamay and Poulsard

Location: Savoie, France



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THANK YOU!

