

# Champagne & Sparkling Wine



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- Discuss wine making methods employed to make sparkling wine using wine industry terminology
- Explain the factors that affect the taste of sparkling wine
- Identify geographical regions where sparkling wine is produced

# Objectives



# Méthode Champenoise

- ✎ Harvest
- ✎ Press
- ✎ Fermentation
- ✎ Assamblage/Blending
- ✎ *Liqueur de tirage*
  - Capped
  - Transferred to *pupitres*/racks
  - Sit on Lees (age)
- ✎ *Rémuage*/Riddling
- ✎ *Dégorgement*/Disgorging
- ✎ *Liqueru d'Expédition*/Dosage
- ✎ Cork/Cage/Seal
- ✎ Age

# *Méthode Champenoise: Press*



# *Méthode Champenoise: Assemblage*

<http://mmn.champagne.us/en/champagne/the-keys-facts-about-champagne-wine/the-blending>





# *Méthode Champenoise: Liqueur de Tirage*

∞ Addition of

\_\_\_\_\_ and  
\_\_\_\_\_ with

the result of

\_\_\_\_\_



# *Méthode Champenoise: Remuage/Riddling*

<http://www.champagne.fr/en/from-vine-to-wine/wine-making/maturation-on-les>





# Gyropalettes





# *Méthode Champenoise: Dégorgement*



# Transfer Method

## ∞ Modified *Méthode Champenoise*

- *Méthode Champegnoise* techniques but wine is transferred into a large vat then filtered into individual bottles

# *Charmat* (Tank) Method

- ✎ Still wine placed in sealed pressurized tank
- ✎ Sugar and yeast are added
- ✎ Sparkling wine is filtered and bottled
  - Result is light and fruity
  - Retains grape characteristics
  - Used for inexpensive wine

# Champagne, France

## ☞ Champagne House (44 houses)

- Long distinguished brands of particular style
- Specialty: blending and producing wine
- Purchase almost all grapes

## ☞ Growers

- Own an average of 1.5 Hectares (1 hectare: 2.471acres)
- Grow/harvest grapes

## ☞ Trend: “Grower’s Champagne”

- Single estate grown and bottled, shows terroir

## ☞ 2009 Extension of Region

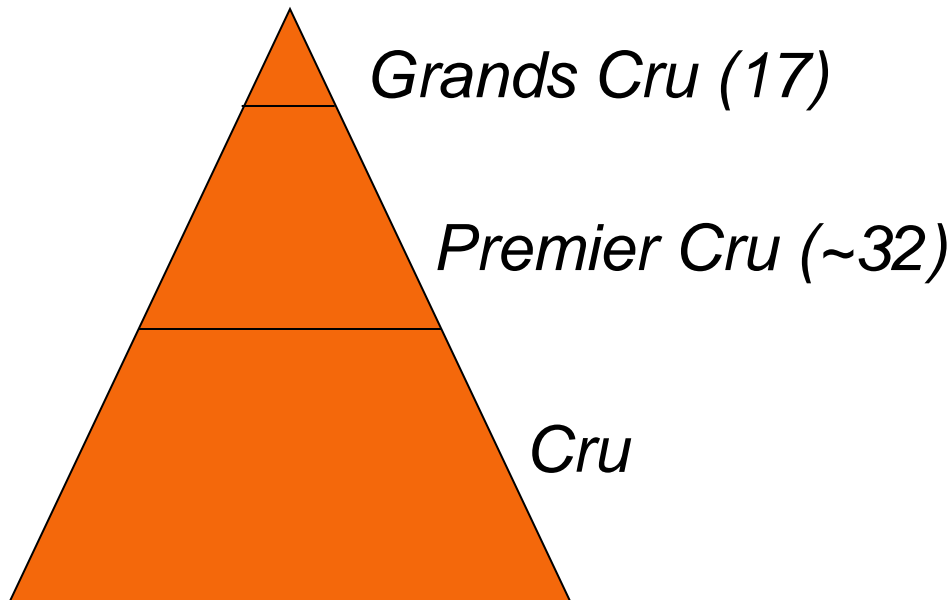
- 40 more villages on perimeter of Champagne



# Champagne: Rating System

## Comité Interprofessionnel des Vins de Champagne (CIVC)

- Producers, Growers & INAO govern wine production
- *Échelle de crus*: village rating system, updated 1985
  - Soil –climate relationship
  - Until 1990 village rating determine price of grapes



# Champagne: AOC Laws (CIVC)

- ✎ Chardonnay, Pinot Noir, Pinot Meunier
- ✎ Yields in both the vineyard & pressing are limited
- ✎ Defined pruning, height, spacing & density
- ✎ Harvest by hand in small baskets
- ✎ Aging: 15 months for cuvée, 3 years for vintage

# Styles of Champagne

✎ Non Vintage

✎ Blanc de Blancs

✎ Blanc de Noirs

✎ Vintage

✎ Rosé

✎ Cuvée de Prestige

✎ Sugar Content

○ Extra Brut

○ Brut

○ Extra Dry

○ Sec

○ Demi-Sec

○ Doux

# Types of Producers

- ☞ NM: Négociant Manipulant
- ☞ RM: Récoltant Manipulant
- ☞ CM: Coopérative Manipulant
- ☞ SR: Société de Récoltants
- ☞ ND: Négociant Distributeur
- ☞ MA: Marque d'Acheteur



# Champagne: Appellations

- ✎ Montagne de Reims
- ✎ Vallée de la Marne
- ✎ Côte des Blancs
- ✎ Côte de Sézanne
- ✎ Côte de Bar
- ✎ Geography & Climate
  - Chalky Soil
  - Cold, snow

# Spain: Cava

- ✎ Penedès
- ✎ *Méthode Champenoise*
- ✎ Traditional Grape Varietals
  - Parellada
  - Macabeo
  - Xarel-lo
- ✎ Freixenet, Cordon Negro Brut
  - Popular Producer
- ✎ Cordoniu
  - Most Popular Sparkling Wine in the world

# Italy

## ∞ Asti, DOCG, & Moscato d' Asti, DOCG

- Region: Piemonte, Italy
- Grape: Moscato Bianco
- Predominately made in the Charmat Method
- Spumanti & Frizzante (respectively)

## ∞ Prosecco, DOC

- Region: Veneto, Italy
- Grape: Prosecco
- Mostly Charmat Method, some *Methodo Champenoise*

# Germany

- ☞ Sekt: Produced using Charmat method
- ☞ Riesling, some Pinot Blanc or Pinot Gris



# North America

## Washington State

- Predominately Chardonnay
- Leading Producer: Domaine St. Michele
  - *Methodé Champagnoise*
  - 323,000 Cases in 2006

## California

- Kluge Estate, Mumm, Domaine Chandon, Gloria Ferrer, Soter Vineyards, Laetitia, Roederer Estate, Schramsberg, Domaine Carneros, “J”

# Opening a bottle of Sparkling Wine

## ∞ Le Saberage

- Releasing the cork using a sword
  - DO NOT TRY THIS ON YOUR OWN, THIS IS A DIFFICULT TECHNIQUE THAT REQUIRES TRAINING

## ∞ Traditional Method

# Oz Clarke & James May in Champagne



[https://youtu.be/qcc\\_JneI4s0](https://youtu.be/qcc_JneI4s0)

# Terms to Know

- ✎ *Méthode Champenoise* (all related terms)
- ✎ Champagne Grape Varieties
- ✎ Charmat Method
- ✎ Champagne
- ✎ Prosecco
- ✎ Cava
- ✎ Champagne Sugar Content:
  - Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, Doux
- ✎ Vintage
- ✎ Rosé