

The Bubbles
A bit of razzle-dazzle for the Fourth of July
Presented by Linda Whipple, CSW

Session Overview

- o History of sparkling wine
- o Why Champagne is cool
- o Others in traditional method
- o Non-traditional methods
- o Test your knowledge



Did the blind monk Dom Pérignon invent Champagne?



Did the young widow (Veuve) Clicquot capture the Russian market and establish Champagne as the wine of celebration throughout Europe?

History of Sparkling Wine

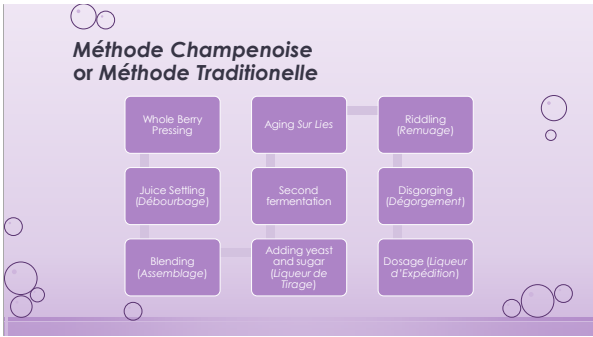
- 1550/1400: Blanquette de Limoux, based on the Mauzac grape, produced in the Méthode Ancestrale.
- Around 1700: Invention – according to legend – of Champagne by Dom Pérignon (1639-1715).
- 1720: Benedictine monks develop Galliac, still based on the Mauzac grape. In this same period, traditional wines begin to appear, such as Die, Clairette and Muscat, made in Méthode Ancestrale.
- 1778: Royal edict authorizes transport of wines in bottle, the only way to move a sparkling wine then.
- 1822: Jules Lauseure, a supplier in Nuits Saint Georges, carries out first "champagnization" experiments.
- 1880: Louis Pasteur (1822-1895) makes clear the mechanism of fermentation and the role of yeasts.
- 1907: Eugène Chamat, an agricultural engineer specialized in wine, develops the method of Prise de Mousse (second fermentation) in a closed tank.

Source: The French Sparkling-Wines Trade Association

Why Champagne is cool

- 90 miles northeast of Paris
- Latitude: 49°N
- Cool continental climate
- Soils dominated by chalk





How sweet it is!

Name	Sweetness	Residual Sugar
Brut Nature	No dosage	0-3 g/L
Extra Brut	Very dry	0-6 g/L
Brut	Dry	0-12 g/L
Extra Sec	Off-dry	12-17 g/L
Sec	Slightly sweet	17-32 g/L
Demi-Sec	Sweet	32-50 g/L
Doux	Very sweet	50+ g/L

Vintage or Non-Vintage?

- o Prestige
- o Vintage
- o Non-Vintage (NV)
- o Blanc de Blancs
- o Blanc de Noirs
- o Rosé

Others in traditional method

Crémant d'Alsace

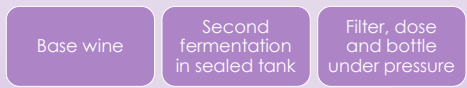


- Crémant
- Cava
- Franciacorta
- Cap Classique

Transfer Method



Charmat or Tank Method



Méthode Ancestrale or Méthode Rurale

Early form of sparkling wine

- Icy temperatures
- Wines bottled
- Fermentation finishes
- Chilled, riddled and disgorged
- NO Liqueur Expédition
- Variant: Méthode Ancestrale Dioise



Partial Fermentation or Asti Method

Sweeeeet!

- Does NOT involve production of still dry wine
- Must be stored close to freezing point until needed, then warmed
- Fermentation in pressurized tank
- CO2 allowed to escape until reaches 6% alcohol, then continues until 7-7.5%
- Fermentation stopped by chill filtration



Carbonation

Lakewood Vineyards Finger Lakes, NY

- Cayuga White
- Prosecco-style
- Lightly carbonated
- Counter pressure filler
- 2% RS to balance acid
- Lightly fruity, On the verge of dry, Edgy, Scintillating, Fun! Serve chilled.



Finger Lakes, NY, Bubbly

Traditional Method



Pinot Noir and Chardonnay



Test your knowledge

- True or false: The best sparkling wine is from cool sites?
- True or false: You can make sparkling wine from any grape?
- In Champagne, the soils are dominated by:
 - Slate
 - Kimmeridgian clay
 - Chalk
- What does "Fermented in the Bottle" mean?
- How sweet is "Sec"?

Match to the Method

Wine	Method
Cava	
Franciacorta	
Prosecco	
Sekt	
Crémant d'Alsace	
Brachetto d'Acqui	
Cap Classique	
Clairette de Die	

Know your terms

Term	Meaning
Débourbage	
Assemblage	
Dégorgement	
Prise de Mousse	
Pupitre	
Remuage	
Liqueur de Tirage	
Liqueur d'Expédition	
Gyropalettes	

Thank you!

- o Linda Whipple, CSW
- o Myfulwineglass.com
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