



### France



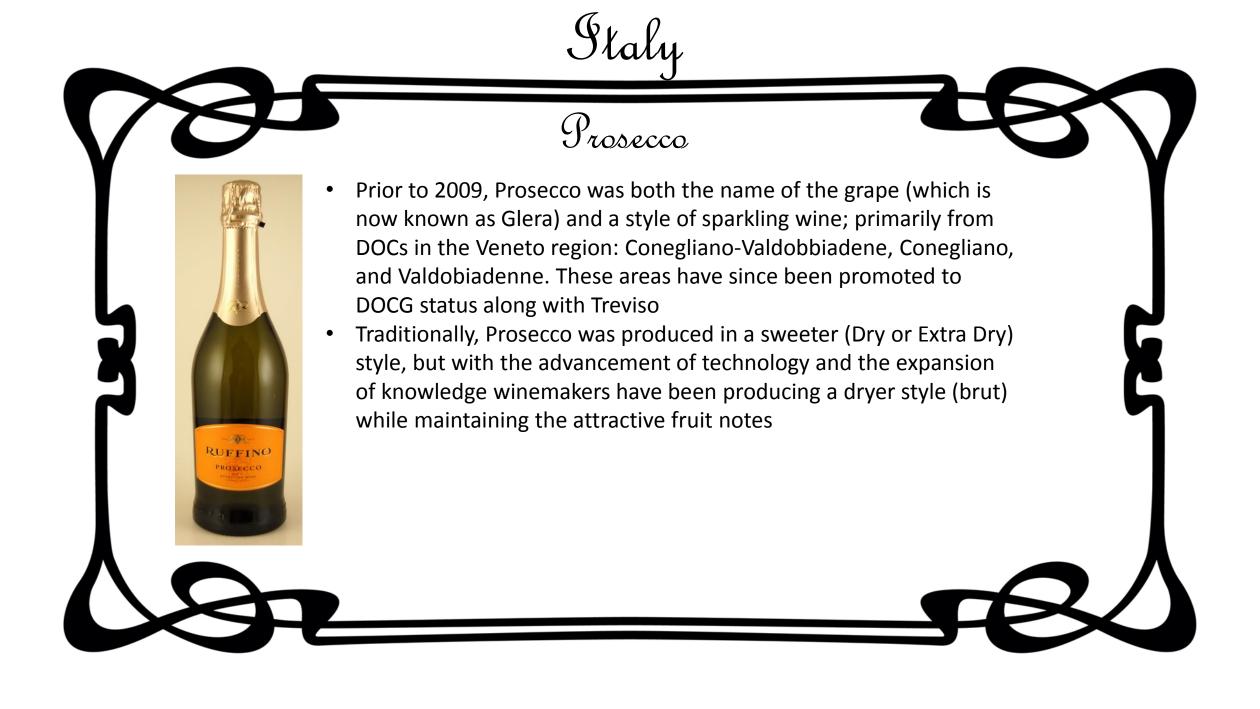
#### Champagne

- Champagne is the premier sparkling wine of France, indeed of the world, the one most producers outside of the region try to imitate.
- The main varietals used in Champagne production are chardonnay, pinot noir and pinot meunier. Certain minor varietals are also allowed to be used by law: petit meslier, arbane, pinot de juillet, pinot gris, and pinot blanc.
- Champagne are rated according to a system known as 'Echelle des Crus,' which rates vineyards on a percentage basis between 80-100%: 90-99% are considered to be Premier Cru and those at 100% are Grand Cru.
- Of the three major production areas in the Champagne region, *Montagne de Reims* is known for pinot noir, *Vallee de la Marne* for pinot noir and pinot meunier and *Cote des Blanc* for chardonnay.
- Champagne must come from Champagne, France to be entitled to the appellation, and secondary fermentation must take place in the bottle.

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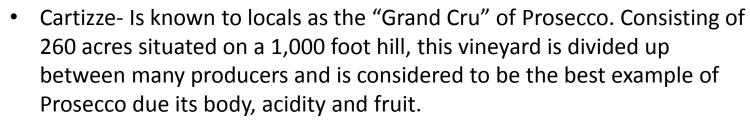


- Crémant methode champenoise wine made outside of Champagne:
   Jura, Alsace, Loire, Bourgogne, Limoux\*, Bordeaux, Die (Rhone)
- Mousseux- A sparkling wine produced in France that does not have to undergo methode champenoise: Anjou, Limoux\* (Ancestrale\* is another indication of a sparkling wine from Limoux), Bourgogne, Die, Saumur (Loire), Touraine (Loire)
- Limoux:
  - Blanquette de Limoux- The oldest recorded AOC. Has to be produced from at least 90% Mauzac; the other allowed varietals are chardonnay and chenin blanc
  - Blanquette Methode Ancestrale- Has to be 100% Mauzac; due in part to the lack of disgorgement. Traditionally sweeter and cloudier than modern sparkling wines
  - Crémant de Limoux- See Crémant



# Staly

#### Prosecco



- Because of it's elevation and position, however, grapes grown in Cartizze vinyards take much longer to ripen and are picked later than in other Prosecco producing areas. This produces a sparkling wine that resembles a broader Champagne style wine than what is commonly known as Prosecco.
- Consumers who are familiar with and expect traditional Prosecco are often disappointed when they first try Cartizze- Prosecco, which is unfortunate as it is an excellent sparkling wine.

## Staly



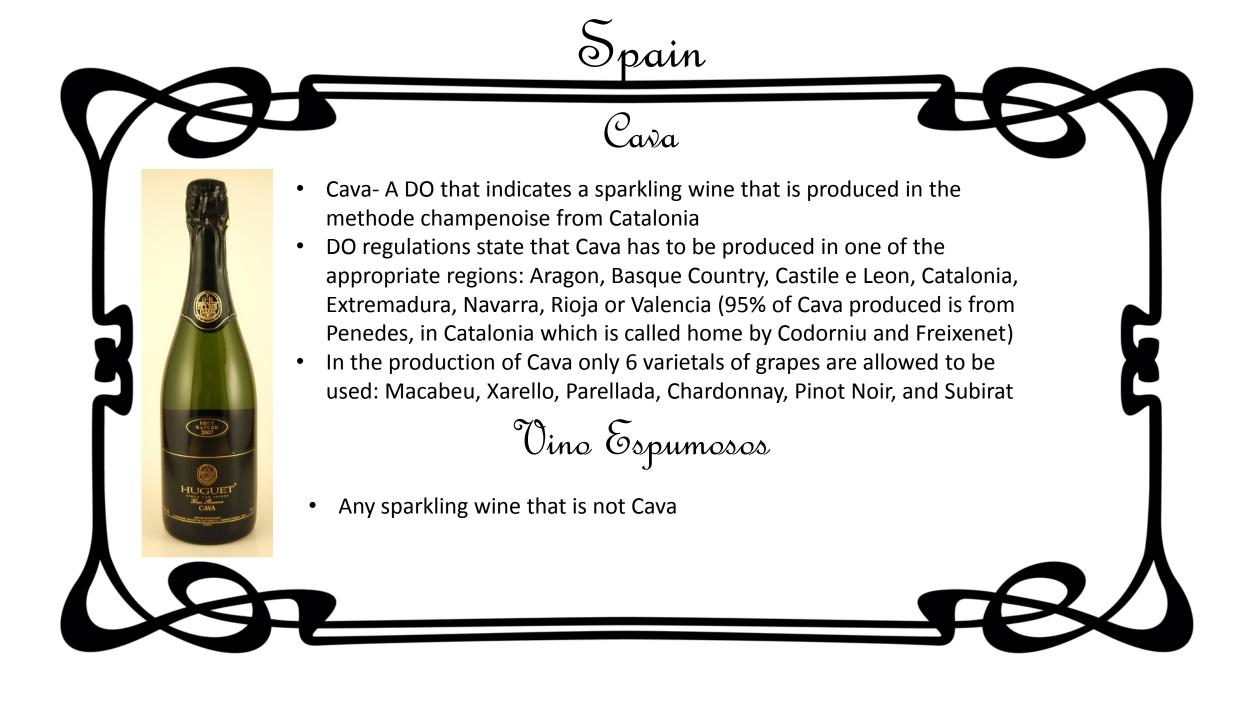
- Franciacorta- A very small wine growing region located around Lake Iseo within the region of Lombardy. It produces both sparkling and still wines, with just the sparkling holding the DOCG status
  - Grape varietals allowed in the production of Franciacorta are Chardonnay, Pinot Bianco, and no more than 15% Pinot Nero
  - The area adheres to the regulations of Methode Champenoise and is considered to be the next best option to Champagne by most wine critics, Sommeliers and Masters of Wine
- Other Italian sparkling wine styles worth noting are Asti from the Piedmont, Lambrusco from Emilia-Romagna, and Trento (DOC only) from Trentino

### USA



### "American" Sparklers

- U.S sparkling wines have grown leaps and bounds, with the very best being as good as Champagne (Roederer Estate, L'Ermitage, Schramsberg, etc.)
- The U.S. is the only country that still uses the term Champagne on the label. However, it can only be used by wineries that had the name on their labels before 2006, and only if it precedes or is followed by the actual AVA
- We are one of the few countries were sparkling wine is produced throughout the country (most states have a sparkling wine)
- However, there are no regulations specifying how sparkling wine can or should be made, but most producers have adopted the Champagne sweetness level labeling system



### Moles



- Methode Champenoise
  - Grape Arrival > Pressing > 1st Fermentation > Blending >
    Bottling > 2nd Fermentation (Liqueur de Tirage is added.
    Fermentation happens in the bottle) > Riddling (Aging) >
    Disgorging > Dosage > Bottle Aging
- Sweetness Levels of Sparkling Wine (Champagne AOC)
  - Extra Brut (less than 6 grams of residual sugar per litre)
  - Brut (less than 12 grams)
  - Extra Dry (between 12 and 17 grams)
  - Sec (between 17 and 32 grams)
  - Demi-sec (between 32 and 50 grams)
  - Doux (50 grams)

### Noles

