

# The Champagne

The French region Champagne-Ardenne is geographically a part of the Paris basin and its covered by the rivers **Marne, Aube and Maas**. The region includes the northern French department Haute-Mame, Aube, Mame as well as Ardennes and is close to the Belgium border in the north. Chalons en champagne is the administration capital. The population of the region Champagne-Ardenne, which was decimated during booth world wars, is going down now, because of the rural exodus of the employees to the towns like Paris.



The economy of the region, which is well known for the champagne, still base on the cultivation from vine and their preparation to champagne and table wines. Almost the entire export of champagne is coming from the region of **Reims and Epernay**. The famous pearl effect from the French speciality comes actually unintentional through strong temperature drop, which result in a second fermentation process. Original the bubble of the already fermented grape juice was seen as step back in comparison to the other wines. In the 18 century, it become possible for the wine growers to steer the second process of the fermentation and the noble beverage became well known as an brand-name product from famous wine cellars like Dom Pérignon.

## Quality before quantity

### Regulations:

On 22. July 1927, the following cultivation sections was fixed:

The mountains of Reimser	Montagne de Reims	28%	Rote Crus
The valley of Mame	Volée de Mame	35%	Rote Crus
the white slope	Côte de Blancs	12%	Chardonnay
The area of Aube	Bar Sur Seine and Bar Sur Aube	25%	Pinot Noir

Additional to these 4 cultivation areas we still have the one in Rehbergen of Asine, Seine-Mame and Haut Mame. The production is around 5 percent.

### Permitted vine sorts are:

- **Pinot noir** (Power and finesse)
- **Chardonnay** (Elegance and easily)
- **Pinot Meunier** (Ripeness and body)

We distinguish to Öchsle grade, according to the age from the grapes, if they are older than it's getting higher too.

### The vine cuts

4 different cuts are allowed. The cuts are placed several times all over the year to limit the production and to give the right form for the vine during sunshine. After the cutting, the sprouts will be fixed on the stretched wires

### The maximum output from the grapes per year:

**The output will fix new again very year. As a rule we have 8000 kg / ha.**

### The vintage:

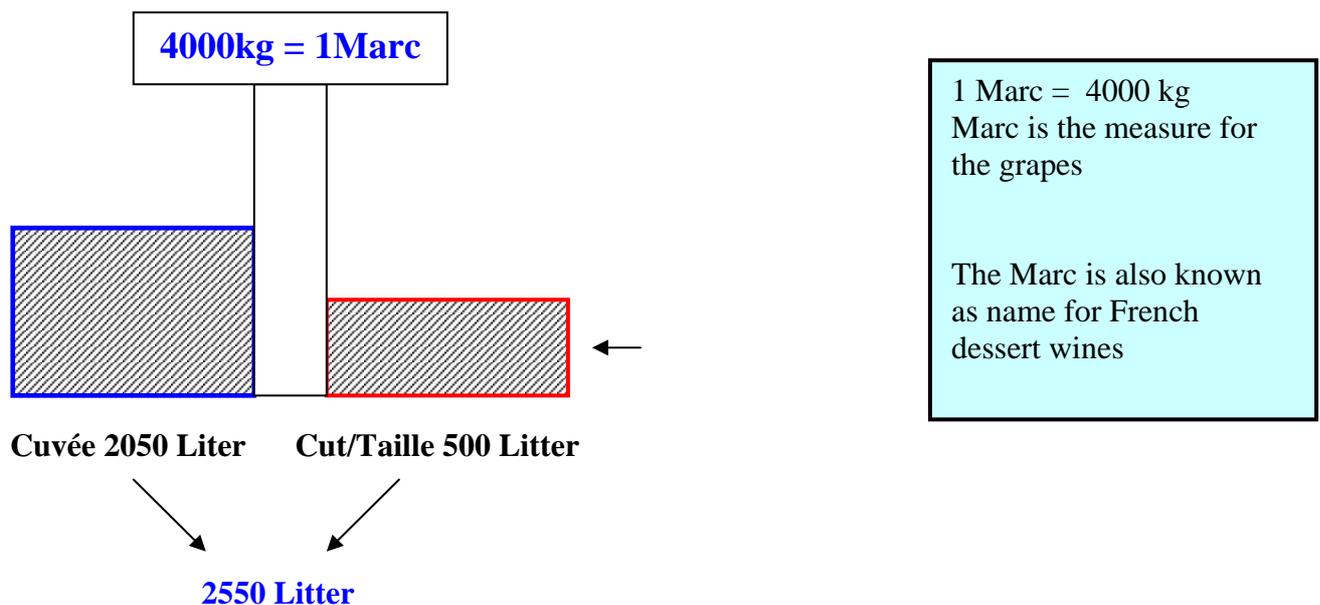
The vine bloom is from May to June for around 8 days.

During the vintage, the grapes will be removed straight on the fields. The spoilt one and the one that are not yet ripe will wasted immediately. After the grapes will squeeze in special tanks, which prevent the contact between the skins and the juice. For the production 2/3 red grapes will used

This are special squeezers, they are very flat, so that the juice can run away easy. This is important; because the skins should not contact the juice otherwise the red colour will transfer on it.

### The maximum limit for the squeezing:

The output for the champagne is **102 Litter grape juice from 160 kg grapes**



## The purifying and refining

The grape juice comes to the tubs and stay there for around 10 – 12 hours. During this time all the particles goes down to the bottom.

## Dosage:

The loose we get during the “Degorgieren“ will be replaced through the dosage. The dosage is made of wine from the same Cuvée and a little bit of very old champagne, which have dissolved can sugar inside

**The mixture and the addition of the dosage depends on the flavour and taste, which we will get for the champagne**



## The flavour names:

Extra Brut (Dosage zero- or Sans Dosage)	Without Dosage
Brut	0 - 2 % Dosage
Extra Dry	1,6-2,7% Dosage
Dry, See,	2,3 - 4,7 % Dosage
Demi-See	4,4 - 6,7 % Dosage
Doux, Sweet	6,8 % and more Dosage

## The closing by cork

Nature cork, three layers with punched plates and the rest is press cork  
Down on the cork it must be written „Champagne“. If its class of ... champagne than the year must be written also. The after opening shows us how long was the cork inside the bottle

**If the bottom is going to get wide, than the cork just spend a short time inside the bottle. But if the bottom stays narrow after the opening, than we have sign, that the cork is there long time already**

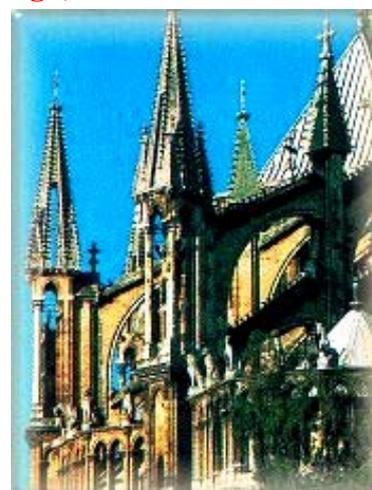
The Cathedral from Reims

## The labels

**The following indications must be on the label:**

- The name „Champagne“
- The brand or the name from the Champagne house
- Control number
- Net volume
- The place and the location of the company
- The kind of flavour and taste

If we have special sorts we must show this one on the labels too.  
In front of the control number we always find 2 letters as an shortcut, this means



<b>NM</b>	Négociant Manipulant	Champagne house
<b>RM</b>	Recoltant Manipulant	Champagne growers
<b>CM</b>	Coopérative de Manipulation	Producer or company
<b>MA</b>	Marque de Acheteur	Side brand of the special bottle from the company
<b>RC</b>	Recoltant Coopérateur	Wine growers co-operative
<b>SR</b>	Société de Récoltants	Champagne – wine growers company
<b>ND</b>	Négociant Distributeur	Wholesale dealer
<b>R</b>	Recoltant	Champagne wine growers

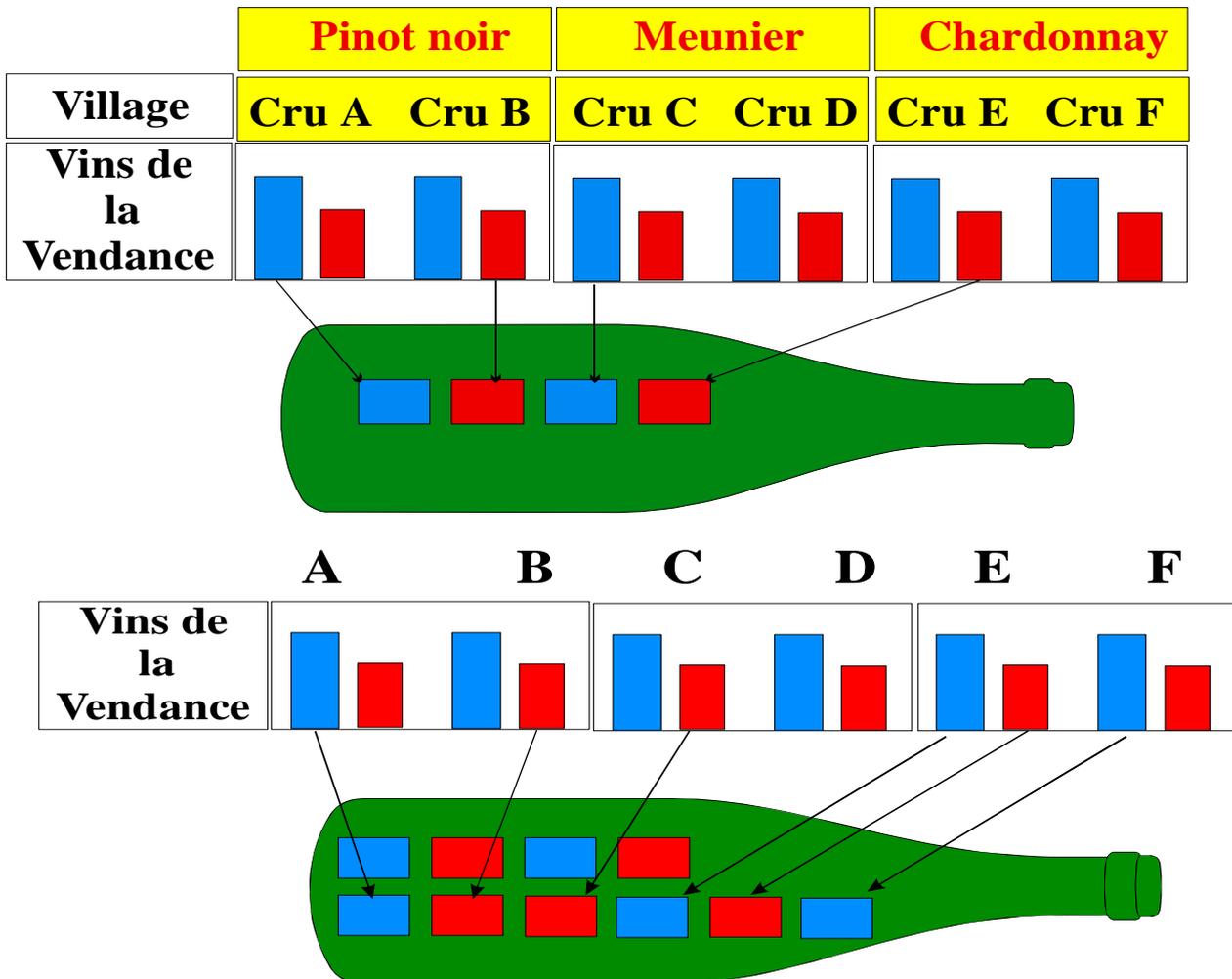
**The cellar:**

The already purified grape juice will bottle in fermentation tanks or wood barrels. After he will be sorted after location, vine sorts and grape juice category.

The natural materials will change the sugar into alcohol and carbonic acid during one month. After that, the carbonic acid is lay off

Through changing and cooling for several times the liquid is getting more clear

**Main wine – Cuvée + Cut = base for the Cuvée**

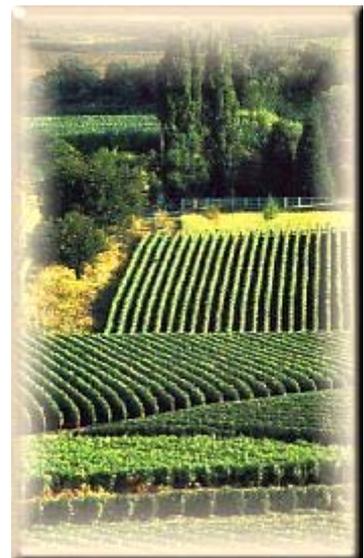


Optionally Cuvée or Cut. The Cuvée can be based on 10, 20 or 30 different wines.

**Possibilities of the marriage**

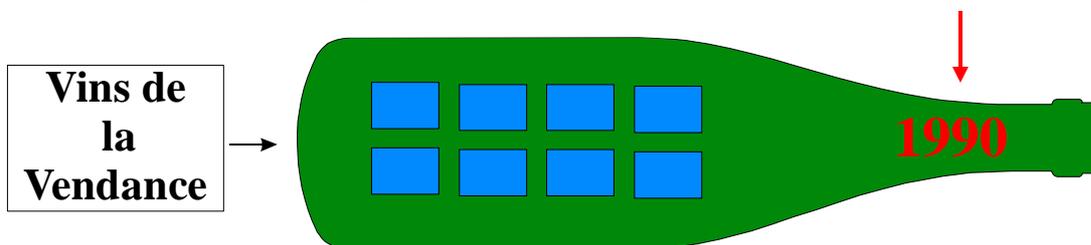
**Horizontal:** different villages and sections

**Vertical:** The reserve guarantees permanent quality



COMITÉ INTERPROFESSIONNEL DU VIN DE CHAMPAGNE

These are the mixtures from just one vintage. Here we also find the **number of the year**



**2.nd Fermentation:**

**Tirage;** this what we call the second bottling from the young wine

**Cuvée** + Sugar syrup + ripe breeding yeast's (*liqueur de tirage*)



**Closing by cork**



**Storage in the cellar**

with **10°C** and constant atmospheric humidity from **65 - 70 %**

Now the carbonic acid goes together with the wine. Inside the bottle the gas pressure rise up to 5 or 6 atmospheres

### **The ripening:**

After the second fermentation the wine is getting light and clear. Inside the bottle, on the bottom we have fermentation residue. This residue is the base for the storage during the next few years. Fixed by legal is a minimum from one year and for vintage champagne minimum 3 years. Usually are terms from **3-5 years**. During this time, all the fragrance and aroma substances can be developed

### **The shaking:**

The fermentation residue must be removed and will be collected first under the neck of the bottle. Therefore the bottle will put, after the ripening, on slanting vibrating desks. The neck of the bottle looks down a little bit. From the „**Remueurs**“ **each bottle will be shacked once a day as well as moved and put a little bit more up too**. Because of these procedures the fermentation residue goes down to the neck from the bottle and it takes 3 weeks up to 6 month to get everything there.

### **The degorgieren:**

The neck of the bottle will be putted into the freezing solution. (**Salt Solution -20°C**)

Therefore the fermentation residue will get frozen. After the opening and under pressure, this residue will come out through the carbonic acid.