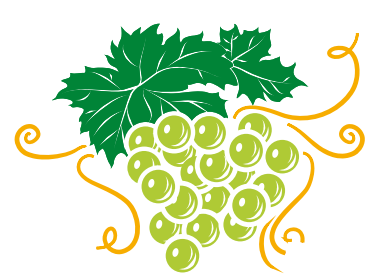
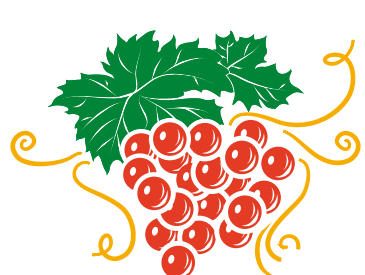


THE THREE MAIN CHAMPAGNE GRAPES



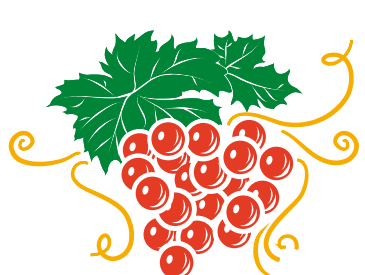
CHARDONNAY

Contributes finesse and floral aromas



PINOT NOIR

Provides body, texture and red-fruit flavours.



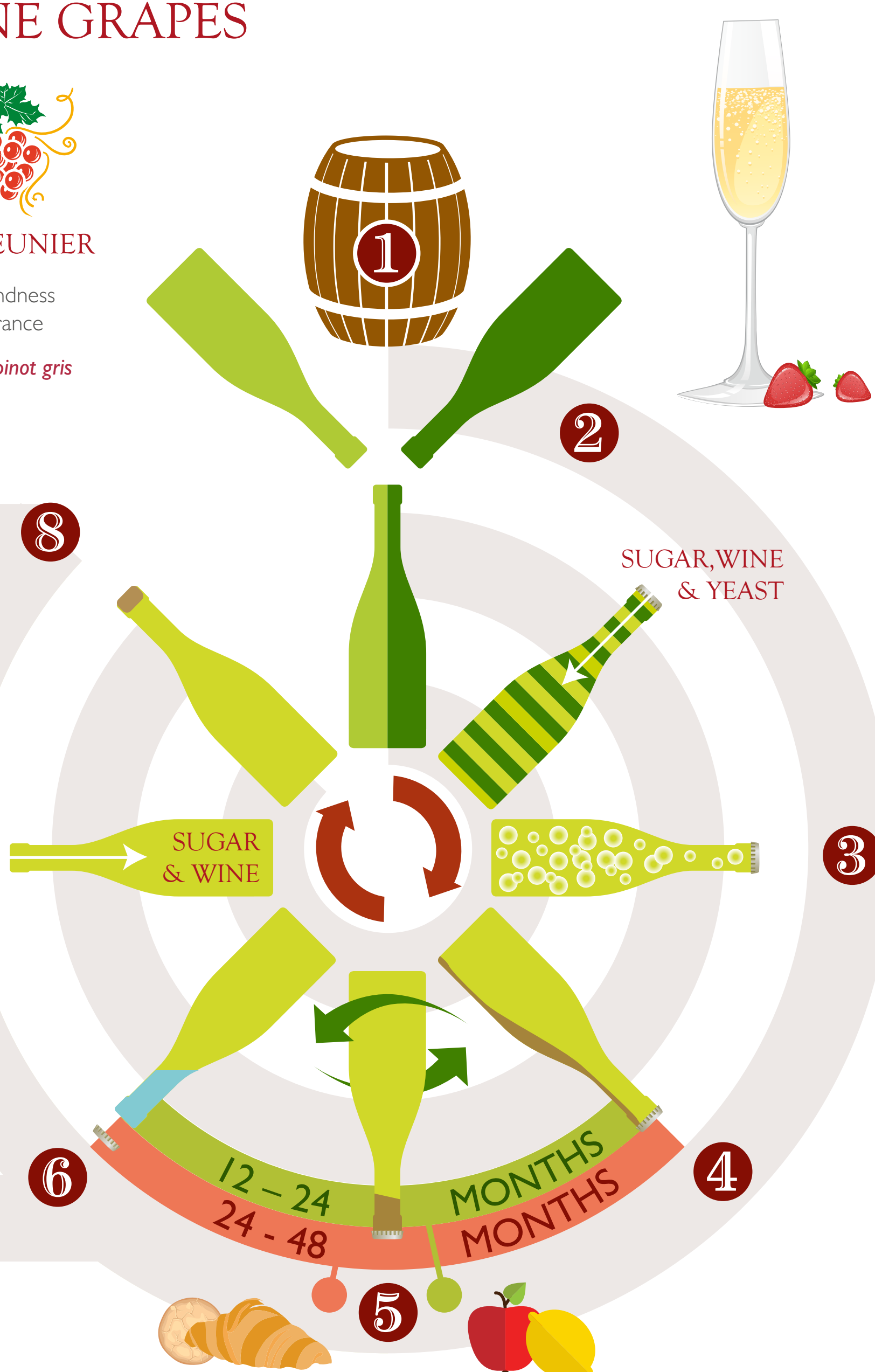
PINOT MEUNIER

Adds roundness and fragrance

There are another 4 grapes permitted arbane, petit meslier, pinot blanc and pinot gris although these account for a tiny proportion of each year's harvest

THE PROCESS

- 1 1ST FERMENTATION**
Takes place in tank or oak barrel, Malolactic fermentation is a choice that is dependent on the producers' philosophy and on the vintage.
- 2 BLENDING**
Blending of different grapes, villages and vintages (including reserve wine from previous vintages), before adding *liqueur de tirage* (wine, sugar, yeast) which causes the second fermentation.
- 3 2ND FERMENTATION**
Takes place in bottle where the remaining sugar in the wine is converted to alcohol and adds the sparkle.
- 4 AGEING ON LEES**
Ageing on lees (dead yeast cells from 2nd fermentation) contributes biscuit, bread, yeasty flavour and softens the texture of the final Champagne.
- 5 RIDDLING**
The bottles are turned and tilted slowly to move dead yeast into neck to be removed.
- 6 DISGORGEMENT**
The neck of the bottle dunked in freezing brine bath and the yeast removed.
- 7 DOSAGE**
Liqueur d'expedition (wine and sugar) is added before corking.
- 8 CORK**
Once corked, Champagne bottles need to be able to withstand around 6 atmospheres of pressure (60-90 pounds per square inch).



STYLES

NV (NON-VINTAGE) – These display the house style and are made up of multiple vintages to ensure consistency of both quality and style

VINTAGE – Made from grapes from a single vintage in exceptional years, these often age very well and can benefit from cellaring

PRESTIGE – These top cuvées can be vintage wines or blended. Often the most expensive wines that a Champagne house produces and are generally age-worthy

BLANC DE BLANCS – Made only from chardonnay, these are the region's most refined and elegant wines

BLANC DE NOIRS – Made only from red grapes, pinots noir and meunier; these tend to be the fullest and richest styles of Champagne

ROSÉ – These can be made either by leaving the juice in contact with the red grape skins for an extended period or by blending red and white wines

DOSAGE

BRUT NATURE	No added sugar and less than 3g of sugar per litre
EXTRA BRUT – 0-6G/L	Bone Dry
BRUT – 6-12 G/L	Bone Dry - Dry
EXTRA SEC – 12-17 G/L	Dry – Dry but rich
SEC – 17-32 G/L	Off Dry
DEMI SEC – 32-50 G/L	Dry but rich – Medium sweet
DOUX – 50+ G/L	Sweet

NOTABLE CHAMPAGNE VINTAGES

2008

2006

2004

2002

1998

1996

1995

1990

1989

FLAVOUR MAP

BISCUITY/YEASTY/TOASTY

BOLLINGER

LOUIS ROEDERER

CHARLES HEIDSIECK

BERECHE

JACQUESSON

SOCIETY'S CHAMPAGNE

MARGUET

PAILLARD

DELICATE

FULL

CHARTOGNETAILLET

MARC HEBRART

LILBERT

VEUVE FOURNY

BOIZEL

GIMMONNET

LAHERTE

POL ROGER DEUTZ

JULES CAMUSET

FLORAL/APPLEY