

Champagne & Sparkling Wine

- All sparkling wines NOT created equal
- All Champagne is sparkling wine; not all sparkling wine is Champagne!
- Côteaux Champenois
- Champagne vs. champagne
- Many methods of production



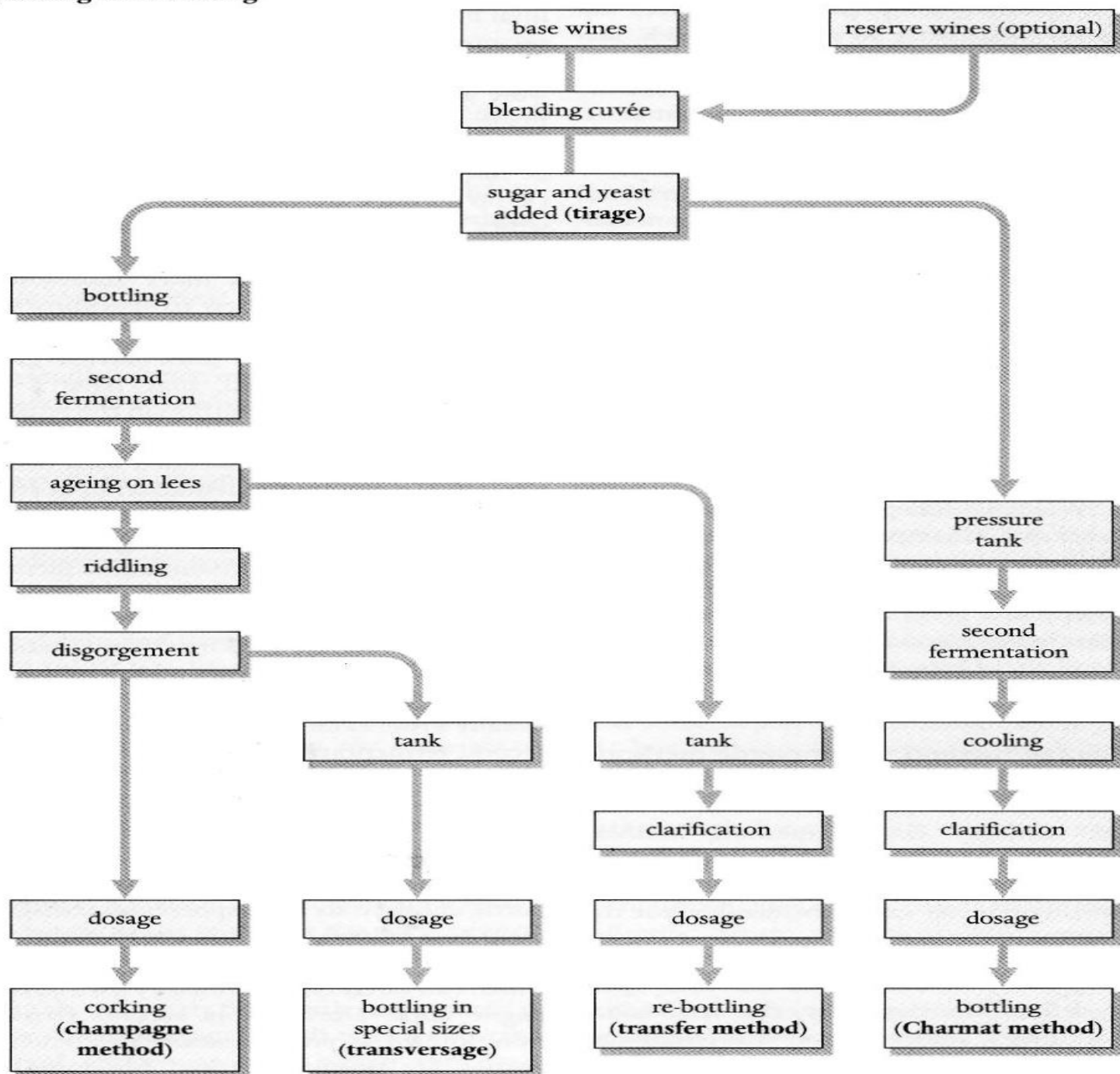
The Best Sparkling Wines are Blends

- Primary Grapes:
 - Chardonnay
 - Pinot Noir
 - Meunier
- Secondary Grapes:
 - Pinot Blanc, Pinot Gris, Arbane, Petit Meslier, Muscat

Methods of Production

- Classic Method; Méthode Champenoise / Méthode Traditionnelle / methode Cap Classique
- Transfer method
- Charmat method; Cuvée Close
- Méthode ancestrale
- Carbonation

Sparkling wine-making



Categories of Sparkling Wine

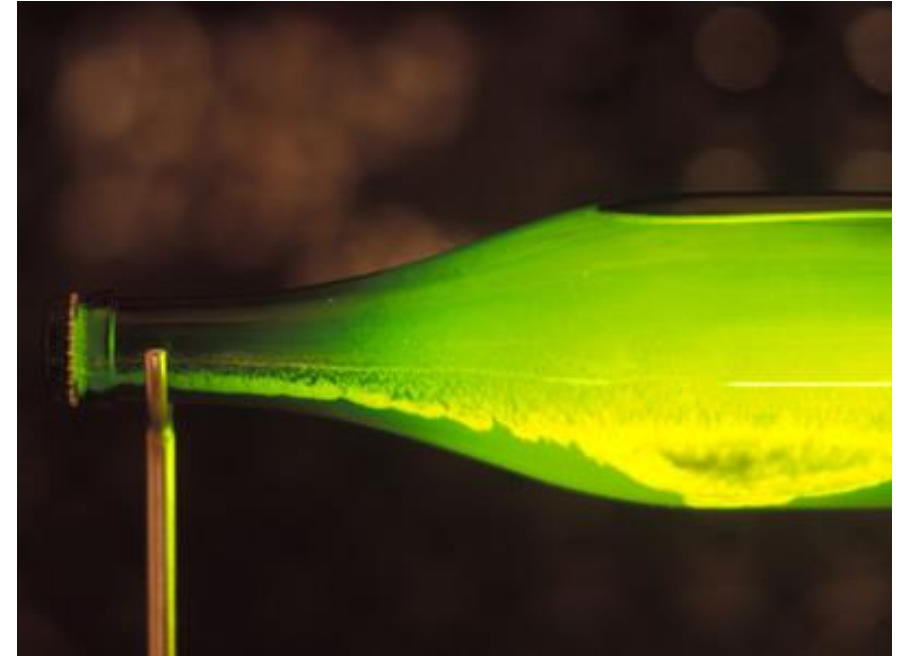
- Fully Effervescent:
 - 6 atmospheres of pressure
 - Champagne, cava, vin mousseux, crémant, spumante, sekt
- Partially effervescent:
 - Pétillant, frizzante, spritzig, perlant

Champagne or “Classic” Method

- Early harvesting of fruit
- Grapes pressed quickly, gently to avoid color of skins and oxidation
- Base Wines light, low alcohol, high in acidity
- Primary fermentation in stainless steel or wood
- Malolactic?
- Assemblage of the cuvée

Secondary Fermentation

- Addition of liqueur de tirage and bottling
- Wine, sugar and yeast
- Bottles are sealed with a crown cap
- Secondary fermentation lasts 6 to 12 weeks



Sur-lie aging

- The effects of autolysis
- Non-vintage champagne aged minimum of 15 months, better quality wines longer
- 3 years minimum for vintage-dated



Remuage and Dégorgement

- Riddling or remuage;
The gradual movement
of expired yeast cells to
the neck of the bottle

- Pupitre vs. gyropalette
(VLM)



- Dégorgement or Disgorging
- Dosage; Liqueur d'expédition
- Further aging and finishing



Transfer Method

- After secondary fermentation in bottle, wine pumped into tanks
- Wine then filtered and rebottled
- Less expensive but generally lower quality than Classic Method production

TRANSFER METHOD:



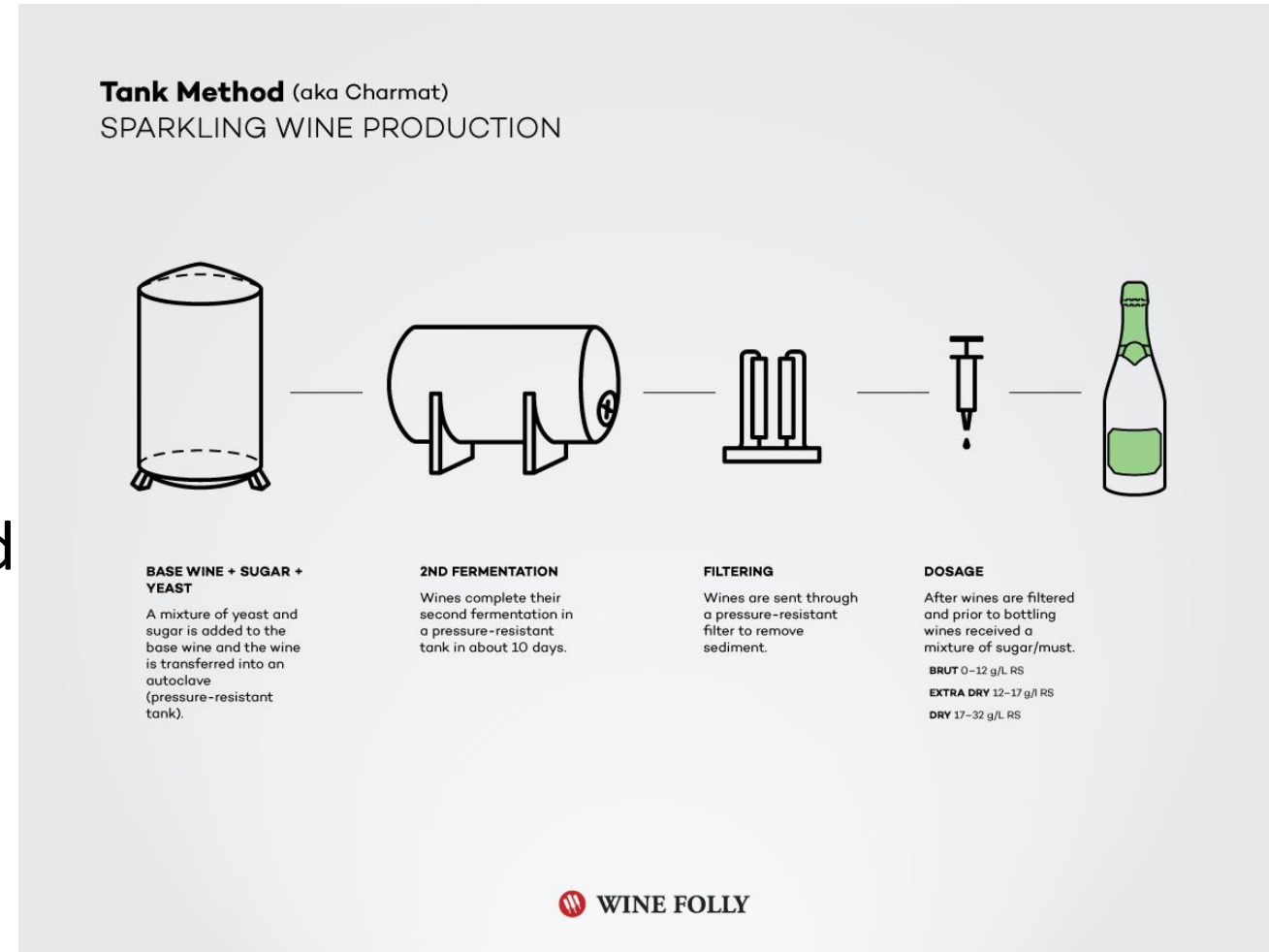
Transfer Method

Advantages

- Fermentation in the bottle
- Development of autolysis characteristics
- Eliminates riddling
- Half-bottles, large formats easier

Charmat (Cuvee Close) Process

- Wine pumped into pressurized tanks with
- liqueur de tirage
- Fermentation in 4-5 days
- Wine filtered under pressure and bottled
- Bubbles are coarser
- Method is not permitted in Champagne

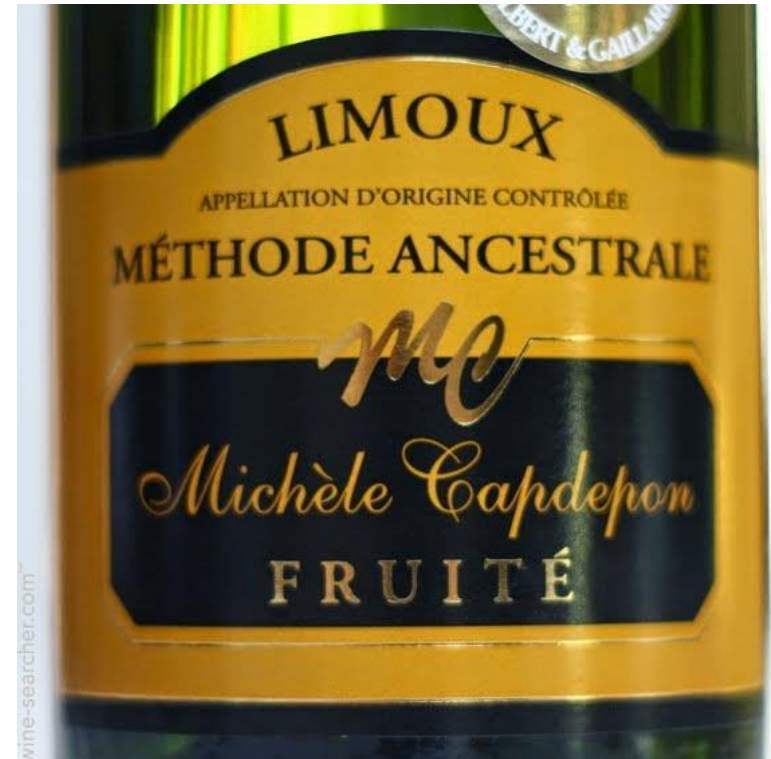


Charmat: Advantages

- Saves time
- Much less costly
- Best process for certain aromatic varieties
- Inexpensive wines
- Examples: Prosecco, Asti,

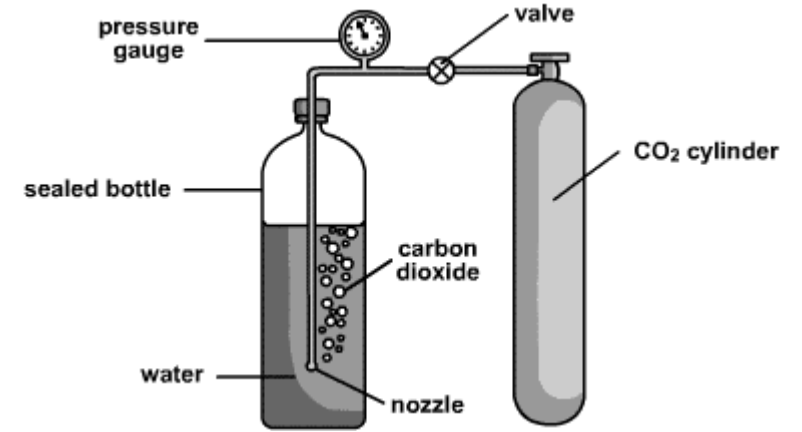
Méthode Ancestrale / Dioise

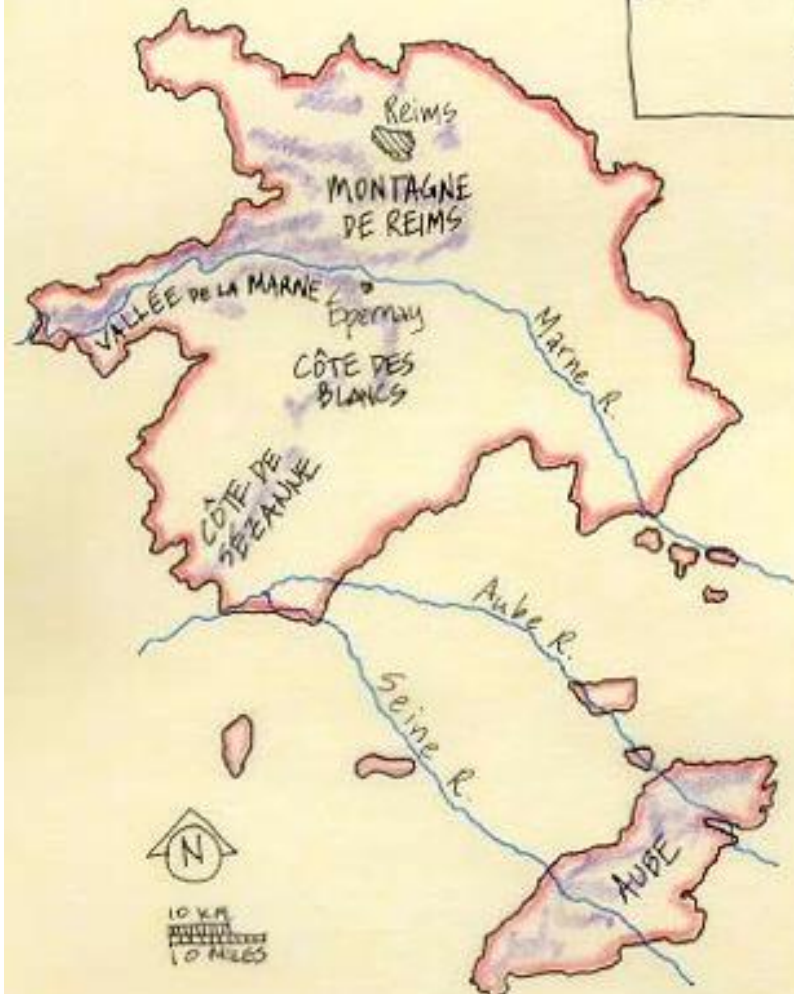
- Single fermentation
- Wine is bottled while still fermenting
- Generally unfiltered, sediment present in the bottle, cloudy appearance
- Usually off-dry
- Examples: Blanquette de Limoux, Clairette de Die



Carbonation

- Labeled “carbonated wine”
- Just like soda pop process: addition of CO₂
- Cheap wines


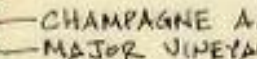




CHAMPAGNE

7/21

LEGEND:

-  CHAMPAGNE A.O.C. BOUNDARY
-  MAJOR VINEYARD AREA

La Champagne

- 33 hectares
- 319 Cru-Villages
- 15,000 Growers
- The World's most
- expensive grapes
- (6 euro per kg)



Grapes

- Pinot Noir (37%) Fruit
- and Structure
- Chardonnay (26%)
- Elegance and Finesse
- Meunier (37%)
- Body

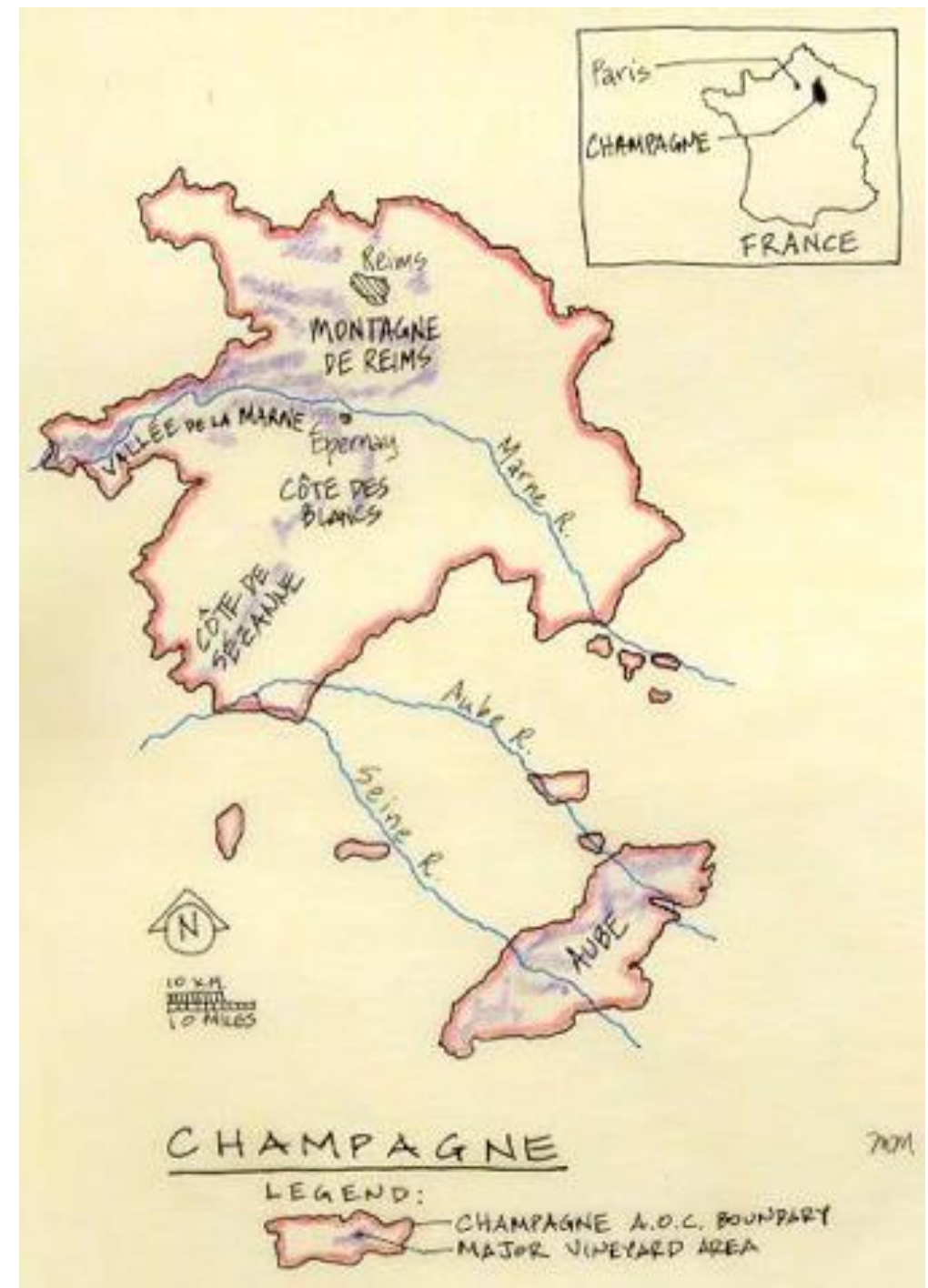


- Chalky soils at Verzenay
- a Grand Cru Village in the Montagne de Reims



Champagne Sub-regions

- Montagne de Reims
- 4,000 ha
- Vallée de la Marne
- 5000 ha
- Côte des Blancs
- 3200 ha
- Côte de Sézanne
- The Aube



Montagne de Reims

Mostly Pinot Noir
9 Grand Cru Villages

- Ambonnay
- Bouzy
- Sillery,
- Verzenay
- Verzy
- Côteaux Champenois



Côte des Blancs

Mostly Chardonnay

6 grand Crus

- Avize,
- Chouilly
- Cramant,
- Le Mesnil-sur-Oger
- Oger
- Oiry



Vallée de la Marne

- Two Grand Cru Villages
- Ay
- Tours-sur-Marne
- Both Known for Pinot Noir



Champagne Styles

- Non vintage (NV)
- Vintage
- Rosé
- Blanc de Blanc
- Blanc de Noirs
- Single vineyard
- Cuvée Prestige / Tête de Cuvée



Non Vintage (NV)

- A blend based on a specific harvest but containing reserve wines from other years to maintain a consistent “House Style”
- Ageing: minimum 15 months after January 1st following the harvest;
- Represents more than 75% of all champagne sold.
- Contains between 10% - 40% of reserve wines.



Vintage

- A Champagne from a single year.
- Wines made in outstanding years from superior vineyards
- Can use up to a maximum of 80% of a harvest for vintage
- Ageing: minimum 3 years on the lees



Recent Vintages

- 2002: The best year since 1996. Complexity and richness backed by firm, lively structures; the finest will repay cellaring
- 1998: Rich, elegant wines with good balance and intensity
- 1996: Ripe, intense wines; firmly structured and potentially long-live
- 1995: Rich, generous and balanced wines; particularly successful for Chardonnay

Champagne Styles II

- Rosé; Produced either by maceration or blending white wine (Chardonnay) and red wine (Pinot Noir and Meunier together)
- Blanc de Blanc; A Champagne made from white grapes only (Chardonnay)
- Blanc de Noirs; wine produced from (black) Pinot Noir and Meunier grapes

Prestige Cuvée Champagnes

- Moët & Chandon / Dom Pérignon
- Pommery / Cuvée Louise
- Perrier Jouët / Belle Epoque
- Louis Roederer / Cristal
- Veuve Clicquot / La Grande Dame
- Krug / Clos du Mesnil
- Bollinger / Grande Année
- Pol Roger / Winston Churchill



Echelle des Crus

- Vineyards of each village are rated by CIVC based on site quality
- Pricing per kilo set each vintage according to rating
- Grand Crus - 100%
- 1er Crus - 90-99%
- Crus 80-89%



Large Format Bottle Sizes

- Magnum / 2 bottles
- Jeroboam / 4 bottles
- Rehoboam / 6 bottles
- Methuselah / 8 bottles
- Salmanazar / 12 bottles
- Balthazar / 16 bottles
- Nebuchadnezzar / 20 bottles



Champagne Codes

- NM (Negociant-Manipulant); purchased grapes
- RM (Recoltant-Manipulant); growers who sell grape but also produce their own wine
- RC (Recoltant-Cooperative); growers who sell grapes to Negotiants and to Cooperatives
- CM (Cooperative de Manipulation); a group of growers who pool their grapes together



Other Methode Traditionelle French Sparkling Wines

- Crémant de Bourgogne: Burgundy, Pinot Noir/Gris/Blanc, Chardonnay, Gamay, Aligoté
- Crémant d'Alsace: Alsace, Riesling, Pinot Blanc/Gris/Noir, Chardonnay
- Crémant de Loire: Loire Valley, Chenin Blanc, Chardonnay, Cabernet Franc
- Blanquette de Limoux (Methode Traditionelle, methode ancestrale): Launguedoc, Mauzac, Clairette, Chenin Blanc, Chardonnay



Italy

- Asti DOCG: Piedmont, Moscato, mostly Charmat process
- Prosecco DOC: Veneto, Produced in and around the villages of Conegliano and Valdobbiadene, mostly Charmat process
- Franciacorta DOCG: Lombardy, Chardonnay,
- Pinot Blanc & Pinot Noir, Classic Method (metodo classico)



Spain

- DO CAVA DO:
- 95% of production in Catalonia
- Classic Method
- Grapes: Xarel-lo, Parellada, Macabeo, Monastrell (Mourvedre), Chardonnay, Pinot Noir



Germany

- Sekt or Schaumwein:
- Main method: Charmat, but also Transfer and Traditional
- Deutscher Sekt must originate 100% from Germany
- Sekt B.A. or Qualitätsschaumwein B.A.: from a specified region

Champagne with food

- Champagne: classic: with caviar (elitist; best & rare with best & rare) goes well with shellfish & various fish dishes; also chicken, veal, mushroom quiche
- Full bodied rose Champagne with duck !



Sparkling wines with food

- Cava: tapas; grilled sardines, smoked eel, marinated vegetables (eggplant, artichokes, mushroom, sausages, devilled eggs)
- Prosecco can be similarly paired (antipasti selections)
- Asti: fruit dessert & flans, cakes that are not too sweet



Prince Edward County Wine Society

The Waring House
Restaurant, Inn, & Conference
Centre & Cookery School



Presents

Menu

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Appetizer

Butternut Squash and Cinnamon Soup
NV Freixenet Cordon Negro Cava, Penedès, Spain

~

Main

8 oz Sous Vide AAA Strip Loin with truffle scented fresh herb compound butter, fondant potato and vegetables
NV Moët & Chandon Impérial, Champagne, France

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Dessert

Orange Vanilla Champagne Cake
NV Martini & Rossi Asti, Piedmont, Italy

Butternut Squash and Cinnamon Soup

NV Freixenet Cordon Negro, Cava, Penedès, Spain

Cava is Spain's famous traditional method sparkling wine, made in the rolling hills of Penedès, southwest of Barcelona. Offering lifted aromas and flavours of nuts, toast and citrus with mushroomy yeasty and mineral notes and lively effervescence.

Cordon Negro it's a light, modern Cava with a very refreshing style and lots of bubbles that really last. When you taste it, you'll pick up hints of citrus fruit and an aroma that reminds you of both apple and pear as well as peach, melon and pineapple.



8 oz Sous Vide AAA Strip Loin

NV Moët & Chandon Impérial, Champagne, France

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varietals, Pinot Noir, Pinot Meunier and Chardonnay. Aromas and flavour of green apple and citrus fruit, white flowers, brioche, bread dough, cereal and fresh nuts.



Orange Vanilla Champagne Cake

NV Martini & Rossi Asti, Piedmont, Italy

From the steep and sun-drenched hills of Piedmont, the fragrant Moscato Bianco grapes are cultivated for this famous sparkling Asti. The D.O.C.G. designation indicates the highest level of quality in Italian wine.

Deliciously fragrant, low alcohol, shows aromas and flavours of apricot, peach and candied lemon with orange blossom tones. The palate is delicately sweet with lively bubbles and a crisp balanced finish.



2020 - 2022 Prince Edward Wine Society Events

November 25 - CountyLicious Wine Pairing Dinner

December 30 - New Year's Bubbly from Around the World

January 27 - How Does The County Compare? Lateral tastings from PEC, Niagara, and BC

February 24 - Down Under

March 31 - Travels to Sunny Spain

April 28 - Dinner in Nice, Featuring the winds of Provence

May 26 - South African Treasures

June 30 - California Dreaming

July 28 - Secrets of Bordeaux

August 25 - Celebrate The County Winemaker's Dinner

To reserve your spot for this exciting evening, or for upcoming events, call Judy at 613 476-7492, extension 2655, or email marketing@waringhouse.com

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Restaurant, Inn, & Conference
Centre & Cookery School



Thank You

