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# Sparkling Wine Around the World

- How is Sparkling Wine Made?
- Styles of Sparkling Wine and Popular Regions
- Traditional, Big “C” Champagne: What Makes It Special?
- Sparkling Wine Terminology
- Sparkling Wine Pairings

## Sparkling Wine: How It’s Made

- Injection with CO<sub>2</sub>
- Champagne or “Traditional” Method
- Charmat Method
- Méthode Ancestrale

## Sugar + Yeast → Alcohol + CO<sub>2</sub>

- The first fermentation turns grape juice into wine.
- When more sugar and yeast (*liqueur de tirage*) are added into the wine and left in a closed container, a secondary fermentation occurs. The trapped CO<sub>2</sub> creates the bubbles in most sparkling wines.

## Champagne: How It’s Made

- a.k.a. *Méthode Champenoise*, *Méthode Traditionnelle*, or Traditional Method
- Secondary fermentation happens in bottle
- Wine is aged on the lees (autolysis)
- Riddling (*remuage*) using pupitre or gyropalette
- Disgorgement of sediment (*dégorgement à la glace*)
- Dosage to balance the wine
- Further aging
- Bottling



Amount of sugar in dosage...

- Extra Brut = 0-6 g/l
- Brut = 0-12 g/l
- Extra Dry = 12-17 g/l
- Sec = 17-32 g/l
- Demi-Sec = 32-50 g/l
- Doux = 50+ g/l

Aging Requirements...

- NV = at least 15 months from tirage
- Vintage = at least 3 years from tirage

## Sparkling Wine: What and Where

### Traditional Method

- Champagne:  
*Made in Champagne, France from Chardonnay, Pinot Noir, Pinot Meunier*
- Crémant:  
*Made in France (Crémant de Bourgogne, Crémant de Loire, Crémant de Jura, etc.) from various grapes*
- Cava:  
*Made in Penedès, Spain from Macabeo, Parellada, Xarel-lo, Chardonnay*
- Franciacorta:  
*Made in Lombardia, Italy from Chardonnay, Pinot Noir, Pinot Bianco*
- Many U.S. sparkling wines  
(cannot use term “Champagne”) *from various grapes*

### Charmat Method

- Prosecco:  
*Made in Veneto, Italy from Glera grape*

## Label Terminology and Styles

*NV*: Non-Vintage

*Blanc de Blancs*: white wine from white grapes

*Blanc de Noirs*: white wine from “black” (red) grapes

*Cuvée*: a blend of wines used to make a particular bottling (*tête de cuvée* is the house’s top bottling)

*Négociant (NM)*: a house that buys grapes to make its wine (can also grow grapes)

*Grower Champagne (RM)*: from a house that grows all its own grapes rather than buys from others

Extra Brut / Brut / Extra Dry / Sec / Demi-Sec / Doux



## Traditional, Big “C” Champagne

- Method - Traditional
- Location - Northern France
- Climate - cool
- Soil - chalk
- Grapes - Chardonnay, Pinot Noir, Pinot Meunier
- Champagne is the most northerly major wine-producing region in France and is broken up into five major sub-regions: Montagne de Reims, Vallée de la Marne, Côte de Sézanne, Côtes des Blancs and the Aube (a.k.a. Côte des Bar).

## Pairing Suggestions

- Bubbles and high acidity = versatility!
- Sparkling wine’s acidity complements foods with high acidity (e.g. salads)
- Sparkling wine’s bubbles and acidity contrast with foods with fat and salt (e.g. fried foods)
- Try blanc de blancs with lighter dishes, fish, poultry
- Try blanc de noirs or rosé with fuller dishes including red meat

## Adami Garbèl Prosecco NV – Veneto, Italy

- 100% Glera grape (formerly known as Prosecco)
- “Garbèl” in ancient local dialect means “dry and crisp”
- Charmat Method, aka “Metodo Italiano” in stainless steel, pressurized tanks

## Castillo Perelada Brut Reserva Cava NV – Sant Sadurní d’Anoia, Spain

- Macabeo, Parellada, Xarel-lo grapes
- Made in Traditional or “Champagne” Method
- Castillo Perelada named for a local castle from the Middle Ages that also made wine

## Szigeti Grüner Veltliner Brut NV – Burgenland, Austria

- Made from Grüner Veltliner, which has notes of green herbs and white pepper
- Szigeti run by two brothers whose main focus is on traditional method sparkling wines



## Iron Horse Vineyards Wedding Cuvée Blanc de Noirs '08 – Green Valley, California

- Technically *not* a Blanc de Noirs: 88% Pinot Noir with 12% Chardonnay
- 1<sup>st</sup> in Green Valley and one of the best U.S. sparklers
- Aged over 3 years on lees

## Roederer Brut Premier NV – Reims, Champagne

- Blend of Chardonnay, Pinot Noir and Pinot Meunier
- Louis Roederer is a *négociant-manipulant* (NM) who buys grapes from other growers but also owns many of its own vineyards throughout Champagne
- Same Roederer of Cristal fame

## Renardat-Fâche Cerdon du Bugey NV – Bugey, France

- Blend of Gamay and Poulsard grapes made in the Bugey appellation of Savoie
- Bugey makes *méthode ancestrale*, off-dry rosé
- Low alcohol and slight effervescence

