

Chapter 42

Sparkling Wines of the World

CHAMPAGNE	<p>Champagne</p> <ul style="list-style-type: none"> ● Champagne AC <ul style="list-style-type: none"> ○ Villages have cru status = 44 Premier Cru + 17 Grand Cru (not separate appellations) ● 5 key regions <ul style="list-style-type: none"> ○ Montagne de Reims ○ Vallée de Marne ○ Côte des Blanc (close to Reims/Epernay) ○ Côte de Sezanne (SW of Epernay) ○ Côte des Bar (100km SE) ● Reviewing delineation of appellation - appellation has 100s of villages - not all surface area entitled to grow champagne grapes <ul style="list-style-type: none"> ○ Review if additional land can be added <p>Climate and Grape Growing</p> <ul style="list-style-type: none"> ● Climate: cool continental ● Risks: winter freeze/ spring frosts/ rain + cloudy weather ● Even in warm years = grapes low sugar/high acid ● Frost = risk minimised by slope plantings ● Chalk soil = good drainage after storms but retains enough for dry periods ● Sustainability pledge - reduce use of fertilisers and pesticides <p>Grape varieties</p> <ol style="list-style-type: none"> 1. Chardonnay (Côte des Blanc/Côtes de Sezanne) - light body/high acid/floral/citrus 2. Pinot Noir (Montagne de Reims/Côte des Bar) - greater body/structural backbone/red fruits 3. Pinot Meunier (Vallée de la Marne) - <u>buds late</u> - vdlm - protected again spring frost - fruity flavours - enjoyed young <p>Winemaking</p> <ul style="list-style-type: none"> ❖ Grapes handpicked = allow selection + retain whole/healthy bunches ❖ Pressing (controlled) <ul style="list-style-type: none"> ➢ ‘Cuvée’ = first liquid off the press (purest/makes the best Champagne) ➢ ‘Taille’ = remaining juice ❖ Primary fermentation - stainless steel, oak vats or mixture. (MLF
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	<p>optional.) Base wines can be oak aged or stored inert.</p> <ul style="list-style-type: none"> ❖ Blending - wines fermented in small parcels to allow for blending options (for house style). ❖ Ageing <ul style="list-style-type: none"> ➢ NV - min 15 months (12 on lees) ➢ Vintage - min 36 months (no lees specified) ❖ Styles <ul style="list-style-type: none"> ➢ NV = light body/ fresh fruit some complexity is reserve ➢ Vintage = (best years) concentrated/ yeasty/ biscuity/ toasty (longer lees) ➢ Rosé Champagne = autolysis/ subtle red fruit ➢ Blanc de Blanc = light-med body/ citrus ➢ Blanc de Noirs = fuller-body/ red fruit ➢ Prestige Cuvée = finest wines (often vintage) from best grape parcels. (Austere - youth - better after cellaring.) ❖ Brut (most popular) = Brut Nature (up and coming)
CREMANT	<p>Cremant</p> <ul style="list-style-type: none"> ● Cremant d'Alsace/ Cremant de Bourgogne/ Cremant de Loire (min 9 months lees ageing) ● Muscat/Gewurztraminer - not permitted in Cremant d'Alsace ● Grapes usually from region
SAUMUR AND VOUVRAY	<p>Saumur and Vouvray</p> <p>Loire Valley - 2nd biggest producer after Champagne</p> <ul style="list-style-type: none"> ❖ Sparkling Saumur <ul style="list-style-type: none"> ➢ Local grapes (Chardonnay, Chennin Blanc, Cabernet Franc) ➢ Sparkling red = with Cabernet France ❖ Sparkling Vouvray <ul style="list-style-type: none"> ➢ Made more than still Vouvray ➢ Made solely from Chenin Blanc (high acid) <ul style="list-style-type: none"> ■ Smokey/toasty ➢ Traditional method - 9 month lees aging minimum
CAVA	<p>Cava</p> <ul style="list-style-type: none"> ● Majority of vineyards near Sant Sadurni d'Anoia in Catalan <ul style="list-style-type: none"> ○ Producers in Navarra/Rioja/Valencia too ● Traditional method - 9 months lees ageing minimum ● Grape varieties (white) = Macabero (Viura)/ Xarel-lo/ Parelleda ● Grape varieties (black) = Garnacha/ Monastrell ● PN, Chard - recently permitted - adds fruit flavours (controversial)

	<ul style="list-style-type: none"> ● Dry/med acid/some autolysis flavour ● NV - ready to drink on release <ul style="list-style-type: none"> ○ Few premium producers do extended ageing
ASTI	<p>Asti</p> <ul style="list-style-type: none"> ● Asti DOCG, Piemonte ● Variety: Muscat Blanc a Petits Grains ● Method: Asti Method ● Peach/grape/floral/sweet/low alcohol (7% abv) ● Drink young as possible
PROSECCO	<p>Prosecco</p> <ul style="list-style-type: none"> ● Prosecco DOC (covers Veneto/Fruili) <ul style="list-style-type: none"> ○ Conegliano-Valdobbiadene DOCG (high quality) <ul style="list-style-type: none"> ■ Grown between 2 towns - steep limestone hills NW of Venice ● ‘Cartize’ and ‘Rive’ = wine from exceptional sites ● Grape: Glera (previously ‘Prosecco’) ● Method: Tank method ● Med acid/green apple/melon ● Brut/Extra-Dry/Dry (generally still more RS) <ul style="list-style-type: none"> ○ RS from interrupting fermentation with chilling/filtering ● Consumed young
SEKT	<p>Sekt</p> <ul style="list-style-type: none"> ● Huge market; highest consumption per capita (Germany) ● Method: Tank method ● Base wines from France/Italy - turned sparkling in Germany ● Deutscher Sekt = grapes grown in Germany <ul style="list-style-type: none"> ○ Best from Riesling ● If all grapes from quality region = Deutscher Sekt bA ● Some traditional method - but v. rare
AUSTRALIA	<p>Australia</p> <ul style="list-style-type: none"> ● Made (premium) in cool-mod regions <ul style="list-style-type: none"> ○ Yarra Valley/ Adelaide Hills/ Tasmania (Chard/PN) ● Inexpensive sparkling from Riverina. Tank method or carbonation. Fruity. Different grape varieties. ● Generally successful sparkling reds - from Shiraz/Cab Sauv/Merlot <ul style="list-style-type: none"> ○ Made in various methods depending on quality ○ Full body/red berry/smooth tannin/some RS
NEW ZEALAND	<p>New Zealand</p> <ul style="list-style-type: none"> ● High quality - classic Champagne varieties

	<ul style="list-style-type: none"> ○ Southernly position, maritime climate, cool sea breezes = Chard/PN can ripen slowly to produce elegant sparkling wines ● Grapes grown everywhere (except Auckland) <ul style="list-style-type: none"> ○ Marlborough (highest volume) ● North Island richer than South (producers can blend) ● Sauv Blanc - carbonation/tank - retain aromas
SOUTH AFRICA	<p>South Africa (Western Cape)</p> <ul style="list-style-type: none"> ● Méthode Cap Classique (Traditional method) → producers can join Cap Classique Producers Association = 12 months min lees aging <ul style="list-style-type: none"> ○ Not joined, stil ‘Cap Classique’ = 9 months min lees ageing ● Site selection = hillside slopes/ SE aspect/ near coast (best) ● Domestic market = off-dry → sweet carbonated sparkling wines
USA	<p>USA</p> <ul style="list-style-type: none"> ● California → cooler locations = Los Carneros AVA/ Anderson Valley AVA ● Traditional method (PN/Chard) ● Premium = extended lees (ie, 5 years) <ul style="list-style-type: none"> ○ Complex flavours/high acid ● Inexpensive sparkling = tank/carbonation <ul style="list-style-type: none"> ○ Fruity/med-sweet → sweet ○ Grapes from warm Central Valley