

# CHAMPAGNE LIST

**Superficie :** 31000 hectares (20,000 growers)

**Production :** 2.5 millions hls

*The grapes:*

Pinot Noir 38%  
Pinot Meunier 34%  
Chardonnay 28%

Also the following ancient varieties for Champagne are sometimes found:  
Petit Meslier, Arbanne, Pinot Blanc

What makes Champagne one of the most fascinating beverage in the world?

*History*

Champagne was famous first for its still wines until it became known for sparkling wine in the 17<sup>th</sup> and 18<sup>th</sup> Centuries.

The people in Champagne noticed the natural phenomenon of the “secondary fermentation” by chance. This was a combination of late harvest, low temperature over the winter and a lack of understanding.

The wine often finished its fermentation prematurely as cellar temperatures cooled during autumn and the new wine was left containing unfermented sugar. As the temperature rose again the following spring, the wine, which had sometimes already been bottled, started to re-ferment in the bottle, creating carbon dioxide which could not escape.

England played an important role in the history of Champagne . The first mention of sparkling champagne was made in 1663 by Butler, some time before France itself (1718).

This is probably due to the fact that the English were already adding sugar to Champagne wine shipped in barrel

Also in the 17<sup>th</sup> Century, the production of industrial glass was discovered which helped tremendously the expansion of Champagne, allowing stronger bottles to be produced.

*The soil*

From 90 to 40 million years ago, the whole champagne region was under the sea, and the skeletons of marine organisms settled producing limestone.

Belemnite limestone is the main component of the subsoil. It affects vine cultivation and thus the quality of Champagne.

The advantages of Belemnita Quadrata are its ability to store and give back the heat of the sun, drain excess water and store the humidity from rainy periods, thus and limiting the effects of summer drought.

### *Production:*

The secret of Champagne production lies in the so-called secondary fermentation. Once the first fermentation is completed, the cellar master adds yeast and sugar, then seals the bottle.

In the same way as for the first fermentation, the second also creates carbon dioxide (CO<sub>2</sub>) and a little more alcohol.

The bottle being sealed, the carbon dioxide cannot escape and becomes dissolved itself in the wine, which is then sparkling!

### *Ageing*

This is another crucial factor for the cellar master's quest for balance and finesse. After the second fermentation, the yeast cells die, after transforming the sugar into alcohol and carbon dioxide.

They become known as "lees" and are vital to the creation of high quality champagne. The longer it spends on its lees, the better the result, creating those lovely biscuity, toasty aromas.

All the best houses aim to age their Champagne as long as possible, while keeping commercial necessities in mind!!

### *Understanding the different styles*

One crucial factor in understanding champagne is that it's all about blending: vintages, villages, grape varieties.

The role of the cellar master and his team is essential but extremely difficult!!

Blanc de Blancs : 100% from Chardonnay grape

Blanc de Noirs : made from Pinot Noir and Pinot Meunier

Grand Cru : every vineyard in Champagne is ranked from 80% to 100%. This is linked to the quality and has an impact on the price of the grape.

To be Grand Cru, it has to come from one of the 17 villages (out of 323) classified 100%

1<sup>er</sup> Cru : vineyards which are rated from 90% to 99%

NV : blend of several vintages to maintain the style of the house. (The most precise and challenging task for the cellar master. )

The wine has to spend a minimum of 15 months on the lees after secondary fermentation.

Vintage : coming from 1 specific vintage. Only the best vintages are declared and they differ from one producer to another.

The wine has to spend a minimum of 3 years on the lees

Prestige Cuvee : some of the most famous and expensive Champagne, and yet there is no rule regarding their production, only the fact that if it is from a single vintage, it has to be 3 years on the lees. For most of the houses their prestige Cuvees are aged for much longer than that

	<i>Vintage</i>	<i>Bottle</i>	<i>Magnum</i>
<b>Agrapart, Avize</b>			
Les 7 crus, Brut .....	NV	59.00	
Grand Cru, Minéral .....	2003	89.00	
<b>Alfred Gratien,</b>			
Millesime.....	1998	89.00	
<b>Ayala, Ay</b>			
Blanc de Blancs.....	2002	75.00	
*Rosé Nature.....	NV	79.00	
<b>Barnault, Bouzy</b>			
Blanc de Noirs.....	NV	55.00	
<b>Bereche &amp; Fils,</b>			
Reflét d'Antan.....	NV	110.00	
<b>Billecart-Salmon, Mareuil sur Ay</b>			
*Brut Rosé.....	NV	87.00	
Clos St Hilaire.....	1996	395.00	
<b>Bollinger, Ay</b>			
Spécial Cuvée.....	NV	75.00	
RD Disgorged 15 Oct 2007 .....	1996	175.00	
MAGNUM Spécial Cuvée.....	NV	150.00	
*Brut Rosé .....	NV	89.00	
<b>Bruno Paillard, Reims</b>			
Blanc de Blancs (disgorged february 2007).....	1995	135.00	
<b>Charles Heidsieck, Reims</b>			
Brut .....	NV	69.00	
*Brut Rosé .....	1999	99.00	
<b>Chartogne-Taillet</b>			
Brut.....	NV	69.00	
<b>Dehours, Cerseuil</b>			
Blanc de Meunier, Extra Brut.....	2003	69.00	
<b>De Sousa, Avize</b>			
Blanc de Blancs.....	NV	75.00	
*Brut Rosé.....	NV	75.00	

<b>Delamotte, Mesnil sur Oger</b>		
Blanc de Blancs.....	NV	75.00
*Brut Rosé .....	NV	84.00
<b>Deutz</b>		
Brut Classic.....	NV	76.00
<b>Dom Perignon, Epernay</b>		
*Rosé.....	1996	450.00
Vintage.....	2000	195.00
Vintage.....	1993	295.00
<b>Duval-Leroy, Vertus</b>		
Brut.....	1999	59.00
Brut.....	NV	47.50
Authentis, Clos de Bouveries.....	2002	115.00
<b>Gallimard, Les Riceys</b>		
Cuvée de Reserve, Brut.....	NV	49.00
<b>Gosset, Ay</b>		
Grand Rosé.....	NV	99.00
Grand Reserve .....	NV	84.00
Grande Millésime .....	1993	175.00
Grande Millésime.....	1985	215.00
Célébris.....	1998	150.00
<b>Henriot, Reims</b>		
Brut .....	NV	65.00
Blanc de Blanc .....	NV	75.00
*Rosé.....	NV	78.00
Vintage .....	1985	175.00
Vintage .....	1981	175.00
Vintage .....	1979	225.00
<b>Henri Giraud – François Hémart, Ay</b>		
Henri Giraud, fût de chêne.....	1998	225.00
Esprit d’Henri Giraud.....	NV	58.00
Code Noir, Brut .....	NV	165.00
Henri Giraud, Ay Grand Cru Reserve.....	NV	69.00
<b>Jacques Lassaigne, Montgueux</b>		
Vignes de Montgueux Blanc de Blancs, Brut	NV	65.00

<b>Jacquesson, Dizy</b>		
Cuvée 732 Brut.....	NV	62.00
(disgorged 01/06)		
Avize .....	1997	99.00
(disgorged 01/06)		
*Rosé, Dizy Extra Brut.....	2002	145.00
(disgorged 03/07)		
<b>Krug, Reims</b>		
Grande Cuvée Brut.....	NV	195.00
Clos du Mesnil.....	1995	1000.00
Collection.....	1985	900.00
Vintage.....	1995	295.00
Vintage.....	1988	445.00
<b>Larmandier Bernier, Vertus</b>		
Blanc de Blancs Premier cru.....	NV	69.00
Vieilles Vignes de Cramant.....	2004	99.00
Terre de Vertus Blanc de Blancs, Brut Nature .NV		79.00
<b>R &amp; L Legras, Chouilly</b>		
Blanc de Blancs, Brut.....	NV	59.00
<b>Lallier, Blanc de Blancs, Ay</b>		
Grand Cru.....	NV	74.00
<b>Maillart, Ecueil</b>		
MAGNUM Premier Cru.....	NV	135.00
<b>Philipponnat,</b>		
Clos des Goisses.....	1999	195.00
<b>Pommery, Reims</b>		
Cuvée Louise.....	1981	195.00
<b>Prevost Jérôme, Avize</b>		
La Closerie "les béguines".....	NV	109.00
<b>Pol Roger, Epernay</b>		
Cuvée Winston Churchill.....	1998	175.00
Cuvée Winston Churchill.....	1979	450.00
White Foil.....	NV	69.00

**Perrier-Jouet, Epernay**

Grand Brut.....	NV	55.00	
Belle Epoque.....	1999	195.00	

**Roederer, Reims**

Cristal.....	2002	395.00	
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**Ruinart, Reims**

Blanc de Blancs.....	NV	89.00	
*Rose.....	NV	89.00	
Dom Ruinart.....	1985	245.00	
Dom Ruinart .....	1988	245.00	

Dom Ruinart .....	1986		450.00
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**Salon, Le Mesnil sur Oger**

Vintage.....	1983	495.00	
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**Selosse Jacques, Avize**

Substance, brut Grand cru Blanc de Blancs... (disgorged 16/03/06)	NV	245.00	
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**Taittinger, Reims**

Brut réserve.....	NV	69.00	
Comtes de Champagne.....	1998	195.00	

**Ulysse Collin**

Extra Brut, Blanc de Blancs.....	NV	89.00	
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**Veuve Clicquot, Reims**

Yellow label.....	NV	89.00	
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**Veuve Fourny, Vertus**

Blanc de Blancs 1er Cru.....	NV	59.00	
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**Vouette et Sorbée, Buxières-sur-Arce**

Cuvée Fidele.....	NV	74.00	
*Saignée de Sorbée Rosé.....	NV	89.00	

## SPARKLING WINES LIST

	<i>Vintage</i>	<i>Bottle</i>	<i>½ Bottle</i>
<b><u>France</u></b>			
<b>Rhône valley</b>			
Clairette de die Tradition, Archard-Vincent.. (méthode ancestrale)	NV	42.00	
<b>Languedoc-Roussillon</b>			
Cremant de Limoux, Domaine de Fourn.....	1996	39.00	
<b>Loire Valley</b>			
Domaine de Brizè..... (Chenin Blanc, Chardonnay)	NV	39.00	
<b><u>Italy</u></b>			
<b>Piemont</b>			
Moscato D'Asti, Bava.....	2005		21.00
Brachetto d'Acqui, Molina, Malgra.....	2005	42.00	
<b>Veneto</b>			
I.G.T.Veneto, Prosecco, Riondo .....	NV	26.00	
<b><u>Spain</u></b>			
<b>Catalunya</b>			
Cava, Canals Nadal.....	NV	29.00	
<b><u>England</u></b>			
<b>West Sussex</b>			
Nyetimber, Blanc de Blancs.....	1996	79.00	