

# Champagne notebooks

Champagnes of the **body**,  
offer happiness in every sense. Delight in their colour  
and profusion of flavours. Learn to cool them to exactly  
the right temperature.

With Champagnes of the **spirit**,  
present the most imaginative of Millennium festivities.  
Seek inspiration from their lightness and their vivacity.  
Discover the secret of successfully keeping the bubbles alive.

Champagnes of the **heart**,  
provide proofs of love to your nearest and dearest.  
Express your tenderness and affectionate feelings.  
Be brave enough to try the most passionate of Champagnes.

Champagnes of the **soul**,  
provide an invitation to the sublime. Surround this moment  
with mystery, imbued with eternity. And take the time to taste  
these exceptional wines properly.

[www.champagne.fr](http://www.champagne.fr)

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ,  
CONSOMMEZ AVEC MODÉRATION

## millennium

spirit

body

new year's eve party

soul

heart

number 6

# Champagne notebooks





## Just imagine

### body

The evening could have a theme of everything in *profusion*: lots of friends, a long, leisurely dinner, a warm atmosphere, with beautiful music. Create a sensuous feast in homage to Dionysus, one which lasts well into the night. To accompany the festivities, naturally you would choose the wines that, more than any others, know how to satisfy all the senses: **Champagnes of the body.**



### heart

For this special occasion gather your whole *family*, bring together the different generations. Organise the whole affair in an atmosphere of affection, harmony, and memory. Appeal to the heart. **Champagnes of the heart** possess just what is required - balance and smoothness.



### soul

Mark the *special nature* of the date - and of the event - by selecting things that are rare, perfect, and refined. You will be thinking of a new year's eve for a handful of intimate friends, or even better, the most memorable tête-à-tête of your whole life.



The subtlety and complexity of Champagnes of the soul makes them the most perfect partners.



# Which Champagne for which style of Millennium celebration?

### spirit

Let your spirit *inspire* you. Offer your guests a sparkling display of creative ideas. Appeal to their imagination, and do everything, but absolutely everything, so that this new year's eve can be witty and brilliant. There are Champagnes so light and lively that they give everyone an additional, inspirational sparkle. They are the Champagnes of the spirit.



Why not a new year's eve which is all Champagne? You could allow the different Champagnes to inspire **your menu, your decorations, the whole theme of your party.** Just how would you like to celebrate the Millennium? The idea behind these Notebooks is to help you choose.





To the eye they are an intense golden, almost amber colour. Their aromas remind you of spicy scents, of fresh butter, of ripe wheat. On the palate they are vinous, powerful, robust, well-structured.

This is why they are called Champagnes of the body. **Young or more mature**, sometimes **vintage**, they are dominated by the black grapes, **pinot noir** and **pinot meunier**.

Champagnes of the body:  
happiness in every sense



# colour

Take your cue from their

Champagnes of the body offer the eye the **warmest of golden hues**.

- Let them inspire your decor: table linen, china, tableware. Mirrors, baskets and chandeliers should be **sprayed with gold**. There are even edible golden leaves to decorate your cakes.
- Tell your guests that gold is **the theme of the evening**. That will give them ideas for their clothes and their make-up.
- Serve dishes with **golden crusts** -tarts, pies, pastries, vol-au-vent.
- And make gold also the theme for your **presents**. Why not a gold coin as a present to mark the end of the century?

## The horn of plenty

• Champagnes of the body are particularly full of **powerful flavours and aromas**.

- To do them justice, create a **cornucopia** made of painted cardboard with decorations that are larger than life.
- Make **heaps** of petits fours, breads, fruits, fairy cakes, macaroons, biscuits, chocolates -and among the decorations, heaps of pine cones, branches or driftwood.
- Plan a menu with an impressive **number of dishes**, which will allow you to serve sorbets between the richer courses.
- Serve **rich foods**, game, carved poultry, fricassées, roasts, Indian curries, Moroccan couscous, heaps of strongly flavoured cheeses like mature Cantal.



• The power of Champagnes of the body means that they can be served right through the meal: this is the chance to serve them in **magnums** or **jeroboams** -Champagne is even better in larger bottles.

- And ask yourself questions which will give you more ideas. Is this particular new year's eve:  
**a piece of music ?**  
**a perfume ?**  
**a place ?**



## Cool it

As the evening warms up, so the wines of Champagne will add their touch of refreshing **coolness**. It's their nature.

It's also the temperature at which they are at their best: **8°C** is ideal.

Lay the bottles down in the refrigerator at least **four hours** before serving them, or plunge them in water and ice cubes for **20 minutes**.

Don't try using the freezer, that will kill all the aromas and flavours.

And plan for plenty of ice **buckets** and larger "rafraîchissoirs" in which the Champenois keep several bottles cool at one time. The extra ice buckets can be **decorated** using garlands of pine or laurel, sprayed with gold or silver.





Maybe you would prefer Champagnes which, by their radiance, their lightness, their vivacity, perhaps, one might even say, by their impertinence, lead to conversation, intellectual debates, creativity, and journeys of the mind.

Always dry, sometimes exceedingly so, they are made largely from chardonnay, the white grape - blanc de blancs are made exclusively from this grape. Very clear in colour, with the finest of bubbles, fizzy, refreshing, they are called Champagnes of the spirit.

Champagnes of the spirit, an imaginative Millennium



## Transparency and light

Champagnes are the **lightest** of all wines, the lowest in calories and the best suited for long evenings. Champagnes of spirit are even more suitable thanks to the **finesse** of the floral and mineral overtones of the chardonnay grape.



- Emphasise **transparency** in your decor. Glasses must be crystal clear to allow the Champagne to be appreciated, but why not use muslin or organdie in the table linen, drape netting round the room, with tulle surrounding the mistletoe where everyone will kiss.



- To accompany these Champagnes, serve **light dishes** -sea-food, fish cut into thin slices and laid on a translucent dish, with young vegetables or perhaps slices of vegetable terrines, dishes in aspic, papillottes, zabaglione, mousses, soufflés, jellies, sorbets, pancakes, thin biscuits.

- And imagine you are celebrating the Millennium in some far-off tropical land where you would wear only the **lightest of clothing** under the trade winds.



## a brilliant occasion

Champagnes of spirit are not lacking in vivacity, far from it. Obviously it is the **chardonnay** that gives them this quality.

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- Invite your guests to a **masked ball**.
  - Decorate the scene with light balloons which will remind everyone of the effervescence in their glasses: they can be iridescent balloons, or perhaps **pearls or soap bubbles**.
  - **With the aperitif**, serve savoury cheese straws and spicy snacks.
  - Sharpen the senses further with slightly bitter **salads** like endive or rocket and a creative



cuisine laden with herbs and fresh cheeses.

- Invite your guests to give witty speeches when the time comes to propose **toasts**.

- Arrange a **battle of wits**, quotations, anagrams.

- Write a **short play** in which everyone will have a part.

- Organise a sparkling **firework display**.

- Again, your party could be inspired by:

**an author**

**a destination**

**even a piece of headgear**

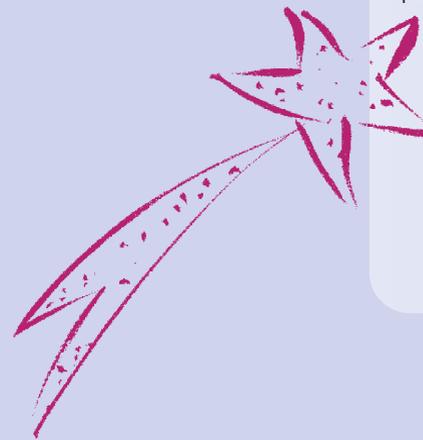


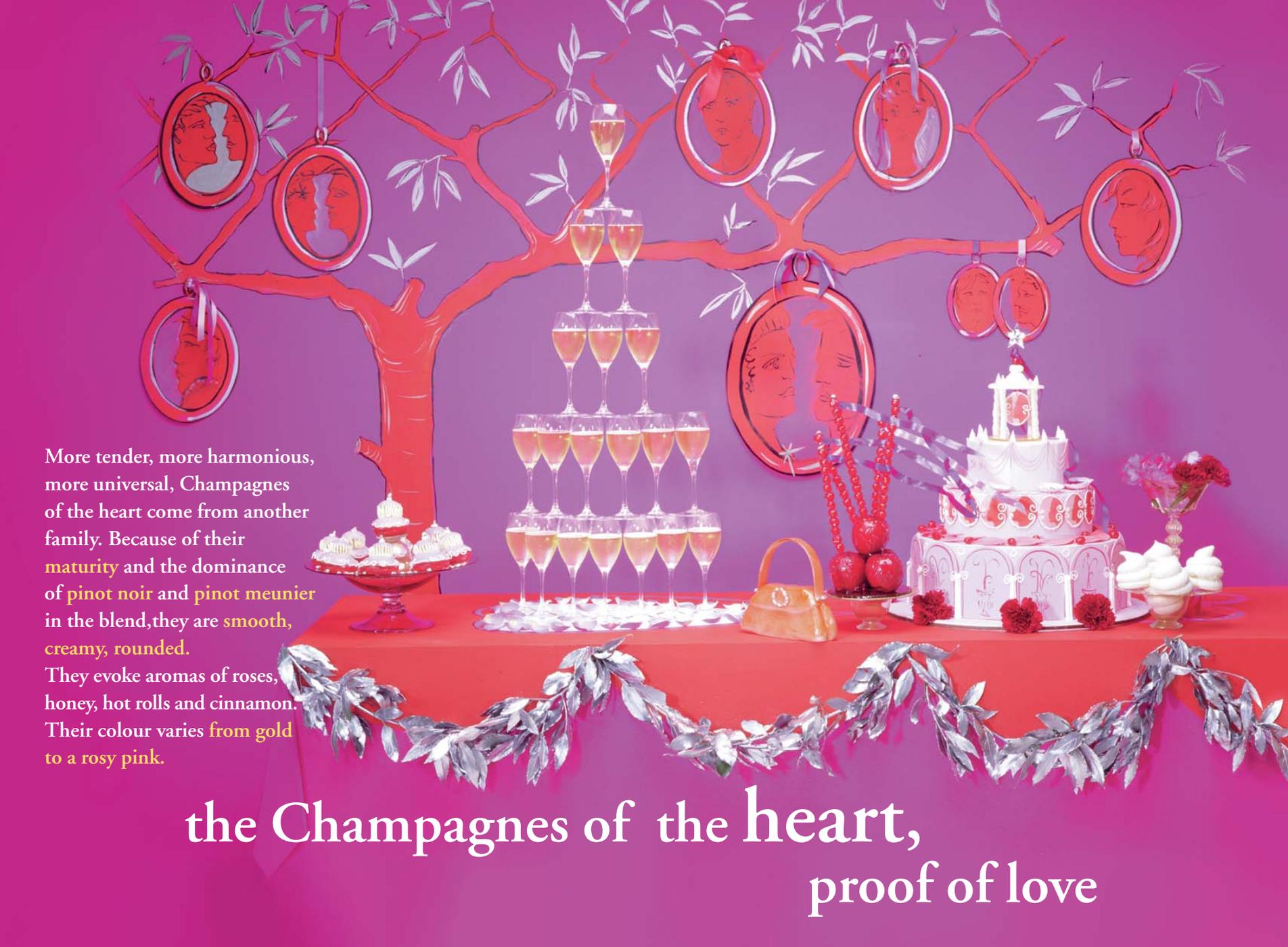
## The beauty of the sparkle

The glass plays a major role in the sparkle. If the bubbles die down in your glass, it may not be that the Champagne is flat, simply change the glass.

Ideally the glass should be a **tulip**, sufficiently tall and wide to give the bubbles room to evolve.

And for a good sparkle the glass should be **washed in warm water**, without any washing up liquid or rinse aid. And let the glass drain dry. A true sparkle traces a **necklace of pearls**, intense or unobtrusive but always persistent, on the surface of the Champagne, forming the most delicate of jewels.





More tender, more harmonious,  
more universal, Champagnes  
of the heart come from another  
family. Because of their  
maturity and the dominance  
of pinot noir and pinot meunier  
in the blend, they are smooth,  
creamy, rounded.

They evoke aromas of roses,  
honey, hot rolls and cinnamon.  
Their colour varies from gold  
to a rosy pink.

the Champagnes of the heart,  
proof of love

# *tender* affection

For many centuries the tenderness of Champagnes of the heart seems to have been expressly designed to celebrate **our emotions and our feelings.**

- Cover the tables with **rose petals.**
- Be tender and loving in your welcome for your guests, with **flowers and garlands of welcome** on the doors.
- Have the Champagne **flutes engraved** with the date of the event.
- To go with their smoothness, prepare traditional French or exotic **sweet and sour dishes,** vegetable mousse, ballottines, savoury puffed pastries.
- Why not offer a **selection of desserts** from all over the world, pastries and small, sweet mousses, babas, fruit salads with a mix of pinks and reds, hot rolls, cooked apples.
- Offer presents in the **shape**

**of a heart** or with an **angelic** theme.

- Get one of the older guests to prepare a **family tree** or make a **video** of the family to give to everyone.
- And finally do not forget to invite those who live alone.

# *exquisite* refinement

Champagnes of the heart have a harmony and subtlety of **flavours** which will set a refined tone for this very special evening.

- Match this with the attention you give to **personalising** your invitations, your table plan and your china.
- Offer **exquisite little appetisers** like vol-au-vent, canapés and other dainties.
- Serve an assortment of three different foies gras on a variety of different types of bread.

- To continue the theme, ask yourself if this new year's eve is:  
**a flower ?**  
**a song ?**  
**a poem ?**

## Dare to be different

**Rosé** Champagnes are usually produced by blending Champagne and a red wine from the Champagne region. Their palette of colours ranges from the lightest to the deepest of pinks, their flavours from the most delicate to the most robust.

**Demi-sec** Champagnes are given a touch of sugar which rounds off their aromas of honey and candied citrus fruit. The warm, rich flavours mean that demi-sec Champagnes are the ideal accompaniment for really sweet dishes.

**Usually** Champagne is blended from a number of vintages but Vintage Champagnes are exceptional wines which are produced only in years when the harvest is particularly good. Vintage Champagnes are always wines of character, and in the case of Champagnes of the heart, passionate wines which can accompany the most exuberant dishes.

# Champagnes of the soul, an invitation to the sublime



Only a handful of Champagnes have the character of genius; they aspire to absolute perfection, almost to eternal life. These are great Champagnes, wines of a richness and completeness that comes from age and the way they have been created. They are at least five years old, or come from rare vintages. They are the special or prestige cuvées, perhaps wines from a single grape variety. They are Champagnes with great names.



## surprise and mystery

Whether it is a question of how they are made or of their bouquets, Champagnes of the soul love **secrecy**.

## from here to eternity

With these Champagnes, everything can be **magnificent**.

- **Maintain this mystery throughout your menu** -don't let on to your guests what is in store for them.
- **Hide your dishes** under silver covers or decorations made from foliage, flowers, pebbles or shells, **disguise** your vegetables and your desserts. Serve concoctions which will leave your friends guessing the ingredients or the spices used.
- Choose **unknown dishes** or recipes from far-off lands.
- Begin the mystery by giving the invitations in the form of riddles that your guests will need to solve in order to find where the party will be held or by taking your guests in a car or a plane to some **secret destination**.
- Think of inviting a surprise **mystery guest**.

- Find a place **steeped in history** or travel the world to see the first dawn of the Millennium rise again and again.
- Perhaps eternity is not attainable but if every guest brought a **special book**, you will have made a start on a library for the third Millennium.
- Why not hunt out styles of cooking or individual **recipes from past times**, like chicken Rossini with foie gras and truffles or caneton à la cuillère.
- Present a style of cooking where **the purity and the aesthetic** qualities create a feeling of perfection, as some Japanese dishes do.
- Serve bisques, sea-urchins, langoustine in puffed pastry, **rare** mushrooms, or wildfowl.
- Offer presents of a **vine or sapling** which will grow with the new century.

- Invite a performer to recreate a **great artistic work**,
- Treat yourself to the talents of a **great cook** for your party or use the services of a **great couturier** for your dress.
- Finally look to **the canopy of the heavens** while tasting the greatest of Champagnes, and reflect how magnificent life can be. And you may even believe that eternity was captured in that moment.

## The better to taste and appreciate

You have chosen a great Champagne. It would be a pity not to taste it properly. You don't think you can? Yet it's very simple. Just try.

To start with, there shouldn't be any smell of tobacco or a perfume in the air as this will only mask the aromas from the wine. Pour the wine so that the glasses are **only half full**.

Don't forget to **admire** the nuances of the wine's colour: pale or grey or, by contrast, old gold. Watch the bubbles dancing -light, lively, generous.

Then **inhale**, slowly and at length, and then start again. Do you recognise in this bouquet of aromas -fruits or flowers or richer smells like hot rolls, vanilla, spices?

Finally **taste**. Keep the wine in the mouth for a few seconds. Start again. You will not only find the aromas you have identified with your nose but you will also uncover the true nature of your Champagne: smooth or meaty, delicate or more complex.

You will never forget this moment nor this Champagne.