THE CHAMPAGNE MAKING-PROCESS

- **PRESSING**
  - Immediately after picking
  - Whole bunches
  - Slow, with separate fractions

  Pressing unit ("marc") = 4,000 kg of grapes
  - "Cuvée" 2,050 L
  - "Taille" 500 L

- **SETTLING**
  - Clarification of juices by sedimentation
  - Racking

- **ALCOHOLIC AND MALOLACTIC FERMENTATION**
  - **AF** = Sugar → Alcohol and CO₂
  - **MLF (optional)** = Malic acid → lactic acid

- **BLENDING**
  - Still wines: base wines - Crus - Grape varieties - Years

- **BOTTLING**
  - Bottling of the blend
  - From the 1 January following the harvest
  - Addition of the "liqueur de tirage" (sugar, yeast, riddling agent)

- **SECONDARY FERMENTATION AND AGEING**
  - "Prise de mousse" = 2nd fermentation in bottle
  - Pressure: 6 bar at 20°C
  - Yeast autolysis: contributes aromas
  - Cellar ageing

<table>
<thead>
<tr>
<th>Non-vintage</th>
<th>Vintage</th>
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<tbody>
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<td>15 months minimum</td>
<td>36 months minimum</td>
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- **RIDDLING**
  - Manual or automated
  - Concentration of the lees in the neck of the bottle

- **DISGORGEMENT**
  - Manual or automated
  - Expulsion of the deposit gathered in the neck

- **DOSAGE**
  - Addition of the "liqueur d’expédition" to finalise the Champagne’s profile

- **CORKING AND CAGING**
  - Addition of:
    - Cork stopper
    - Cap
    - Wire cage ("muselet")

- **LABELLING**
  - Addition of:
    - Foil wrapping around cork and neck
    - Label
    - Back label

Further information: champagne-mooc.com

1.2 kg of grapes = 1 bottle of Champagne