THE CHAMPAGNE MAKING-PROCESS





PRESSING

- · Immediately after picking
- · Whole bunches
- · Slow, with separate fractions



"MARCS" (also called "AIGNES")

Distillery



SETTLING

- · Clarification of juices by sedimentation
- Racking



MUST DEPOSIT

Distillery



ALCOHOLIC AND MALOLACTIC FERMENTATION

- **AF** = Sugar → Alcohol and CO,
- MLF (optional) = Malic acid → lactic acid



BLENDING

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

Wines of the year	Reserve wines
Freshness, vivacity	Complexity, consistent style



BOTTLING

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

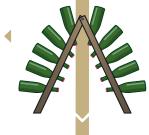
SECONDARY FERMENTATION AND AGEING

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

Non-vintage	Vintage
15 months minimum	36 months minimum

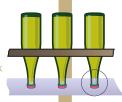
RIDDLING

- · 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



