# THE CHAMPAGNE SECTOR/INDUSTRY





**370 HOUSES** 

UNION DES MAISONS DE CHAMPAGNE (CHAMPAGNE HOUSES UNION)



**16,200 GROWERS** 

SYNDICAT GÉNÉRAL DES VIGNERONS (CHAMPAGNE GROWERS UNION)

#### COMITÉ INTERPROFESSIONNEL DU VIN DE CHAMPAGNE

(CHAMPAGNE TRADE ASSOCIATION)

protects the common interests of Champagne Growers and Houses to contribute to competitiveness and balance in the industry

#### Quality and sustainable development

- Conduct research into vines, wine and sustainable development
  - Integrated Research and Development Department
  - Experimental vineyards
  - Analysis and microbiology laboratories, experimental vat room and cellar, tasting
- Transfer knowledge to industry professionals
- Assist and advise Champagne Growers and Houses

more than **200 trials** per year

# Defence and worldwide protection of the Champagne appellation

- Fight against counterfeiting and parasitic use of the Champagne appellation, in France and abroad
  - Priority given to education and amicable settlements
- **Improve the protection** of the Champagne appellation in the world
- · Training in counterfeit detection

more than **120 countries** recognize the Champagne appellation

## Market regulation and monitoring of the winegrowing industry

- Reconcile irregular harvests with market demand
- Record all transactions relating to Champagne production
- Track wine movements and shipments
- Manage Champagne reserves, declarations of harvests and stocks, professional registrations, etc.

326 million bottles shipped for a turnover of over 6 billion euros in 2022

### Promotion of the appellation

- Train professionals in the diversity of Champagne's wines
  - ▶ Visits, tastings, MOOC, documentation
- Represent the appellation and promote it in France and abroad, through 9 Bureaux
  - Carry out communication and press relations initiatives
- Understand the markets and their players (studies) and share this knowledge with Champagne Growers and Houses

more than **10,000 professionals trained**+ **30,000 participants** in the Champagne MOOC



Data Comité Champagne 2022