



## THE GROWTH CYCLE

Dormancy	Bud break	Flowering	Fruit set	Veraison (colour change)	Ripening	Hardening-off	Senescence
Resting period	Beginning of bud development	Appearance of the inflorescence and pollination	Transformation of flowers into fruit	Growth of the grapes, and change in berry colour	Increased sugars and decreased acidity in the berries	Transformation of shoots into canes that turn brown and become rigid	Discolouration and then falling of leaves

## TASKS IN THE VINEYARD

Pruning	Tying-up	Protection of the vines	Desuckering Debudding	Lifting	Trellising	Trimming	Ripeness monitoring	Harvest
Removing unnecessary canes to allow a good balance between vigour and fertility, and to shape the vines' architecture	Tying-up the shoots to wires to ensure the future distribution of foliage and bunches of grapes	Applying treatments, in a targeted, sustainable manner, to combat phytosanitary risks	Removing non-fruiting or poorly placed buds and shoots	Lifting the shoots and maintaining them in a vertical position with the help of wires	Separating and securing the shoots for better leaf exposure and better aeration of the bunches	Cutting off the tips of the over-developed shoots to control the height and thickness of the vegetation	Taking bunches or berries for monitoring of concentrations in sugars, acids and other compounds to determine the optimal harvesting date	Harvesting of the grapes by hand

“CHAMPAGNE IS A HARSH REGION WITH RUGGED WINTERS THAT HAS BEEN RAVAGED BY WARS. AND YET, IT HAS SUCCEEDED IN CREATING A FESTIVE WINE THAT IS KNOWN AND LOVED ALL AROUND THE WORLD.”

DANIEL RONDEAU (ACADÉMIE FRANÇAISE)

Further information : [champagne-mooc.com](http://champagne-mooc.com)