TASTING CHAMPAGNE **IN 4 STAGES**





SOUND

LISTEN TO THE CHAMPAGNE

- · Unlike other wines, Champagne has a sound component
- · Sensory stimuli:
 - Opening the bottle
 - Foaming of the Champagne
 - "Whispering" of the bubbles



NOSE

SMELL THE CHAMPAGNE

- · Initial nose: first olfactory impression
- · Secondary nose: after swirling the wine in the glass, deeper, more complex, more precise aromas, and even new aromas, are revealed.
- · 3 main families:
 - Aromas of youth
 - Aromas of maturity
 - Aromas of fullness
 - > These include the following aromas:
 - Floral: white flowers, acacia, etc.
 - Fruity (fresh/dry): citrus, nuts, etc.
 - Mineral: iodine, chalk, etc.
 - ▶ Vegetal: mint, hay, etc.
 - Pastry: brioche, biscuit, etc.
 - Lactic: caramel, butter, etc
 - > Spicy: honey, cinnamon, etc.
 - Empyreumatic: cocoa, coffee, etc.



The intensity of the colour, the nature and the power of the aromas depend on:

- the grape varieties
- · interactions between the vines and the environment
- · the climate
- · the vintage
- · choices made during vinification



APPEARANCE

LOOK AT THE CHAMPAGNE

· Colour:

White:









gold

Rosé:



green



yellow





Salmon Pink Pink

Pink

yellow

Strawberry Raspberry Pink

· Intensity:

Pale - medium - strong



PALATE

TASTE THE CHAMPAGNE

- Effervescence: delicate, lively, etc.
- · Sweetness: degree of residual sugar
- · Liveliness: degree of acidity
- · Body: roundness, fullness
- Flavours: see list for Nose
- Aromatic persistence: length on the palate
- · Complexity: diversity of flavours
- · Balance: liveliness, softness, body



In technical tasting, moving the wine around the mouth and retronasal olfaction enables full appreciation of the richness of Champagne's aromas and flavours.



CHAMPAGNE IS TO BE SAVOURED, IT IS NOT TO BE DRUNK, OR GREEDILY SWALLOWED DOWN.

IT SHOULD BE TASTED CAREFULLY..., ONE THOUGHTFUL SIP AT A TIME.

COLETTE