

► 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



"MARCS" (also called "AIGNES")

Distillery



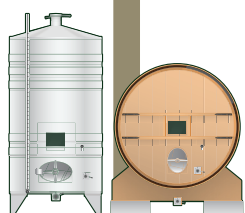
► SETTLING

- Clarification of juices by sedimentation
- Racking



MUST DEPOSIT

Distillery



► ALCOHOLIC AND MALOLACTIC FERMENTATION

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

► BLENDING

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

Wines of the year

Reserve wines

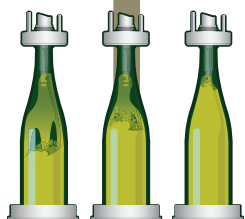
Freshness, vivacity

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

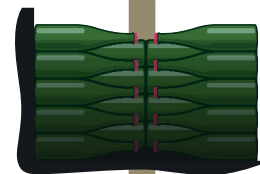
- "Prise de mousse" = 2nd fermentation in bottle
- Pressure : 6 bar at 20°C
- Yeast autolysis : contributes aromas
- Cellar ageing

Non-vintage

Vintage

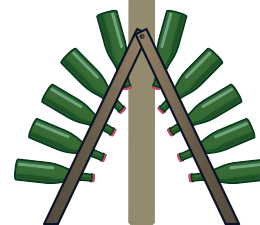
15 months minimum

36 months minimum



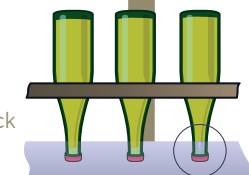
RIDDLING

- 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



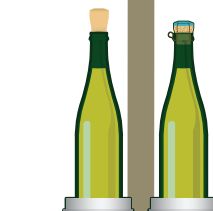
DOSAGE

- Addition of the "liqueur d'expédition" to finalise the Champagne's profile



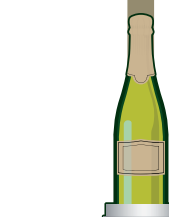
CORKING AND CAGING

- Addition of :
 - Cork stopper
 - Cap
 - Wire cage ("muselet")



LABELLING

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



► 1.2 kg of grapes = 1 bottle of Champagne

Further information : champagne-mooc.com