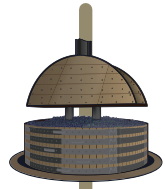




THE CHAMPAGNE MAKING-PROCESS



► 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 the bottle
- Pressure : 6 bar at 20°C
- Yeast autolysis : contributes aromas
- Cellular 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

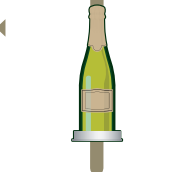
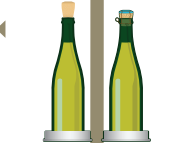
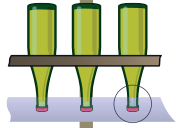
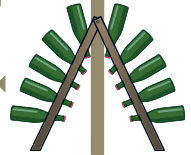
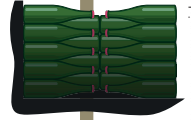
- Addition of the "liqueur d'expédition" to finalise the Champagne's profile

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