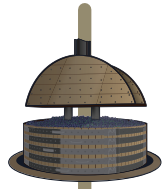




THE CHAMPAGNE MAKING-PROCESS



▶ 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
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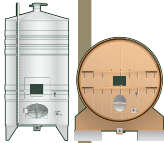
"MARCS" (ALSO CALLED "AIGNES")
Distillery



▶ SETTLING

- Clarification of juices by sedimentation
- Racking

MUST DEPOSIT
Distillery



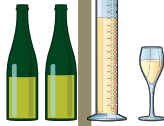
▶ ALCOHOLIC AND MALOLACTIC FERMENTATION

- **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



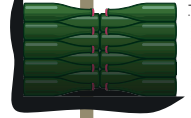
▶ BOTTLING

- 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

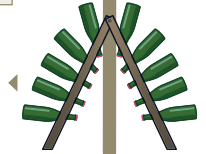
- "Prise de mousse" = 2nd fermentation in the bottle
- Pressure : 6 bar at 20°C
- Yeast autolysis : contributes aromas
- Cellular ageing



Non-vintage	Vintage
15 months minimum	36 months minimum

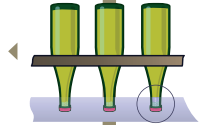
RIDDLING

- 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



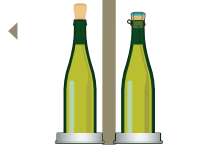
DOSAGE

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



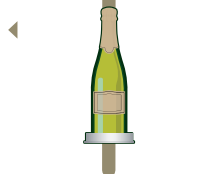
CORKING AND CAGING

- 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