



CHAMPAGNE A TRADITION OF INNOVATION

Faced with climate change, preserving the excellence of Champagne wines while reducing the environmental impact of the industry and its exploitations is a major challenge.

Winegrowers and Houses, supported by all the research that has been conducted by Comité Champagne and its partners, are constantly innovating to implement collective and sustainable solutions.

1

ENSURING THE SUSTAINABILITY OF THE VINEYARD THANKS TO PRECISION VITICULTURE



DEVELOPING AN INNOVATING VEGETAL* MATERIAL

- **Creating some qualitative and resistant varieties, adapted to the climate change** (e.g. CEPINNOV, ResDur...).
- **Evaluating the rootstocks for a better adaptation to the soil**

* varieties of vine + Rootstocks



(RE) QUESTIONING THE VINE MANAGEMENT MODES

- **Vine plantation density**
- **Grassing**
- **Agroecology**
- **Biodiversity**



DEPLOYING TECHNICAL AND TECHNOLOGICAL INNOVATIONS

- **Autonomous and/or intelligent machines**, using carbon-free energies (straddlers, drones, AI, etc.)
- **Sensors** (water, pest monitoring, grape quality, etc.)
- **Digital tools** in order to encourage **collaborative participation** (e.g. matu network, weather portal, environment portal, etc.)

“ PROGRESS AMONG EVERYONE INVOLVED ACHIEVES MORE THAN THE FEATS OF A FEW. ”

2

STRENGTHENING THE PRIME POSITIONING OF CHAMPAGNE WINES WHILE PRESERVING EXCELLENCE AND TYPICITY



QUALITY OF GRAPES

- **Maturation management tools**
- **Choice of the harvest dates** (modeling)
- **Selection of grapes** by imaging



PRESSING PRECISION

- **Approval of new equipments**
- **Accreditation of pressing centers**
- **Extraction quality guarantee**
- **Valuation of by-products**



CONTROL OF FERMENTATIONS

- **Selection of yeasts**
- **Low-input winemaking solution**
- **Vinification advice adapted to the Vintage**



MASTERY OF BOTTLE AGING

- **Modeling of wine micro-oxygenation and pressure losses**
- **Characterisation of corking supplies**



CONTINUOUS IMPROVEMENT OF DRY MATERIALS*

- **Evaluation** of different supplies
- **Listing and publishing** of quality standards for total food safety

*corks, labels, bottles, etc.

3

GOING FURTHER / PREPARING FOR THE FUTURE



TRAINING

Sharing knowledges through the development of tools and training sessions



PROTECTING

Ensuring the quality and traceability of Champagne wines

Maintaining good coexistence with local residents



CREATE VALUE

Promoting circular economy and the use of clean energies among all the industry stakeholders