

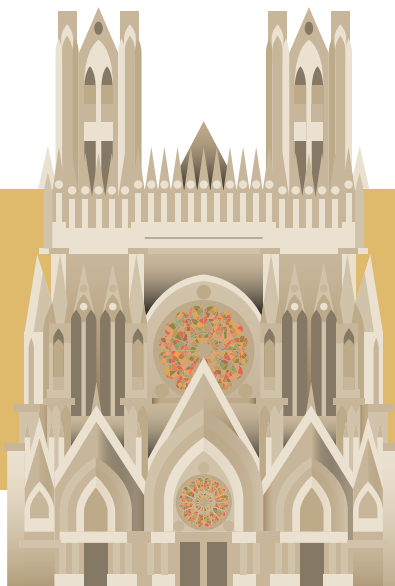


ACTIVITY
BOOK
2024

THE HISTORY OF CHAMPAGNE

Link these historical events to their date

- | | | | |
|---|-----------------------|-----------------------|-------------|
| A. King Clovis, the first Christian king of the Franks, was baptised in Reims by the Bishop of Reims, Saint Remigius. | <input type="radio"/> | <input type="radio"/> | 2015 |
| B. A fantastic discovery: 170 bottles discovered 50m below the surface of the Baltic Sea | <input type="radio"/> | <input type="radio"/> | 1639 |
| C. Birth of Pierre Pérignon, known as "Dom Pierre Pérignon" | <input type="radio"/> | <input type="radio"/> | 496 |
| D. The Champagne Hillsides, Houses and Cellars were included on UNESCO's World Heritage List in the Living Cultural Landscapes category | <input type="radio"/> | <input type="radio"/> | 2010 |
| E. The invention of the first wire cage | <input type="radio"/> | <input type="radio"/> | 1844 |



Did YOU KNOW

Marilyn Monroe

who loved Champagne, is said to have filled her bathtub with **350 bottles!**



CHAMPAGNE AND CELEBRITIES

- | | | | | |
|----------------------------------|-----------------------|-----------------------|--|----|
| 1. JAY-Z | <input type="radio"/> | <input type="radio"/> | "Champagne !
In victory one deserves it,
in defeat one needs it." | A. |
| 2. NAPOLÉON
BONAPARTE | <input type="radio"/> | <input type="radio"/> | "I only drink Champagne
on two occasions.
When I'm in love and when I'm not." | B. |
| 3. COCO
CHANEL | <input type="radio"/> | <input type="radio"/> | Since 2006, I've been the ambassador
for various cuvées of a famous
champagne brand. | C. |
| 4. MARILYN
MONROE | <input type="radio"/> | <input type="radio"/> | I own a brand of Champagne,
recognisable by its ace of spades. | D. |
| 5. LADY GAGA | <input type="radio"/> | <input type="radio"/> | "I love Champagne! Give me champagne
and good food and I'm in heaven." | E. |

CHAMPAGNE VOCABULARY

Word Search

Word search

find the following words in the grid

P	L	A	C	O	M	U	S	O	P	H	I	L	E
L	S	R	È	M	E	S	M	E	U	N	I	E	R
T	F	H	A	C	S	P	A	R	K	L	I	N	G
P	U	M	R	H	Q	M	U	Z	Z	L	E	P	R
A	N	G	F	A	E	B	A	B	H	D	Q	C	C
R	I	D	V	M	P	H	N	Q	E	D	P	A	L
B	Q	J	O	P	W	I	N	E	F	L	O	T	O
A	U	X	K	A	K	T	U	B	U	H	P	H	V
N	E	N	X	G	Y	K	D	T	F	O	J	E	I
E	S	G	L	N	L	U	S	H	A	R	E	D	S
N	G	L	C	E	L	Z	B	F	T	M	O	R	W
S	S	A	P	L	E	A	S	U	R	E	P	A	T
G	I	S	K	W	M	O	P	O	N	P	P	L	D
N	L	S	C	E	L	E	B	R	A	T	I	O	N

Arbane

Celebration

Clovis

Meunier

Pleasure

Rèmes

Sparkling

Wine

Cathedral

Champagne

Glass

Muzzle

Placomusophile

Pop

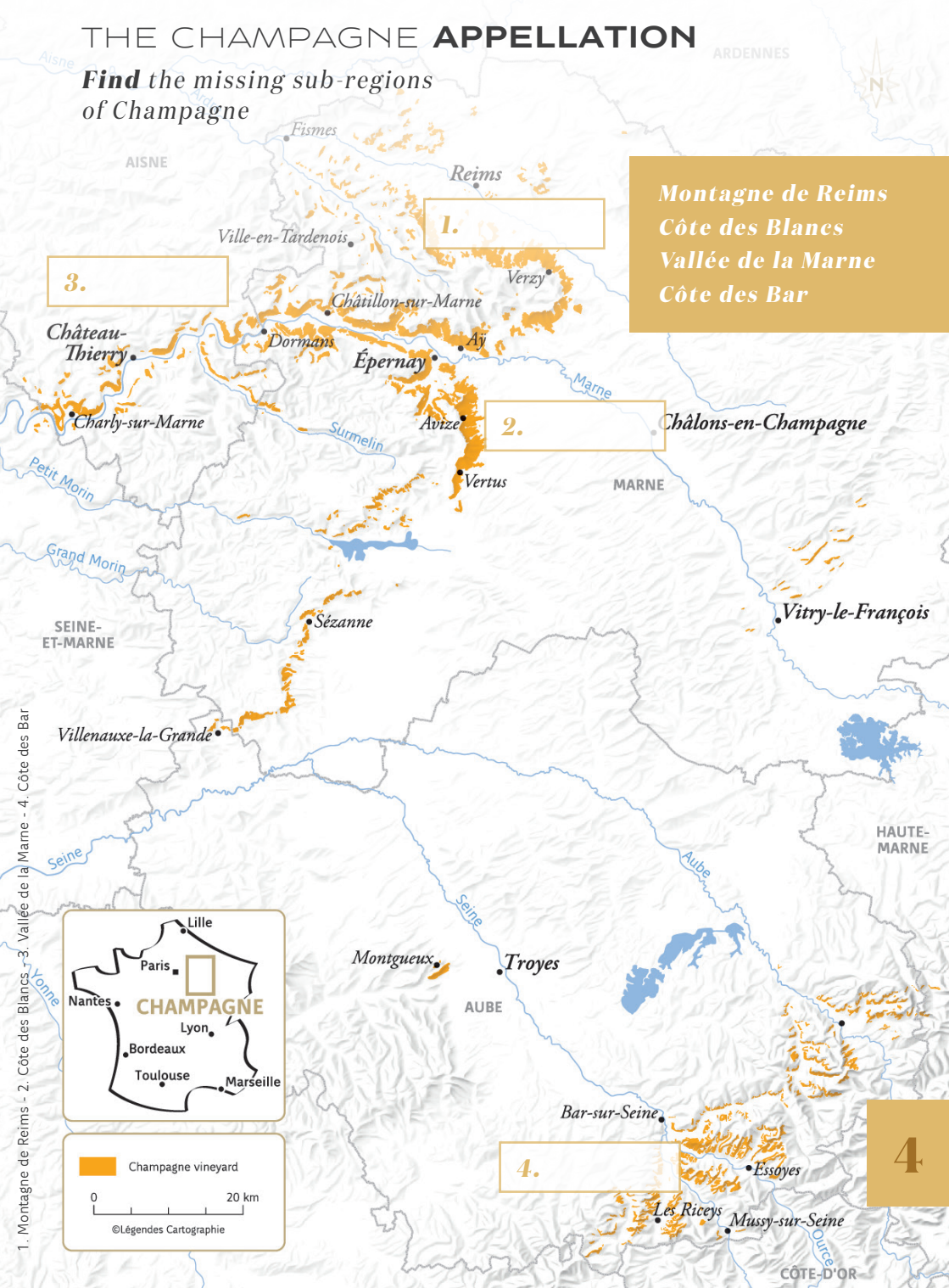
Share

Unique

THE CHAMPAGNE APPELLATION

Find the missing sub-regions of Champagne

1. Montagne de Reims - 2. Côte des Blancs - 3. Vallée de la Marne - 4. Côte des Bar



*Montagne de Reims
Côte des Blancs
Vallée de la Marne
Côte des Bar*



4

CHAMPAGNE AREA FIGURES

Fill in the blank
with the correct numbers

The Champagne production zone (AOC vineyard area) is a defined area of (1) hectares.

It is located in France some 150 kilometres to the east of Paris and spreads across (2) crus (villages or communes) in four main growing areas.

Together these comprise (3)..... plots of vines, each measuring roughly (4) ares (100 square metres).

34 200

319

280 000

12

1. 34 200 - 2. 319 - 3. 280 000 - 4. 12

THE VINE CYCLE

Word scramble

Put the letters in the right order

□ □ □ □ □ □ □ □

ODRYCANM

Resting the vine

□ □ □ □ □ □ □ □

UBKRAEBD

Beginning of bud development

□ □ □ □ □ □ □ □ □ □

IRNFWOLEG

Inflorescence and pollination

□ □ □ □ □ □ □ □

SIVREAON

Growing grapes and changing berry colors

□ □ □ □ □ □ □ □

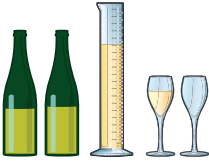
NGINPRIE

Increased sugars and lower acidity in berries

1. Dormancy - 2. Budbreak - 3. Flowering - 4. Veraison - 5. Ripening

THE CHAMPAGNE-MAKING PROCESS

By numbering them from 1 to 10, put the stages in the Champagne-making process back in the right order



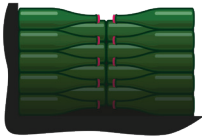
Blending



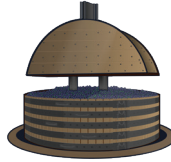
Disgorgement



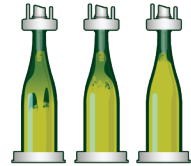
Settling



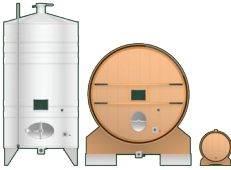
**"Prise de mousse"
and ageing**



Pressing



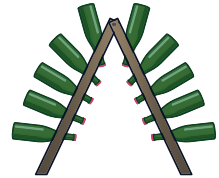
Tirage



**Alcoholic fermentation and
malolactic fermentation**



**Corking and wiring
of the bottle**



Riddling

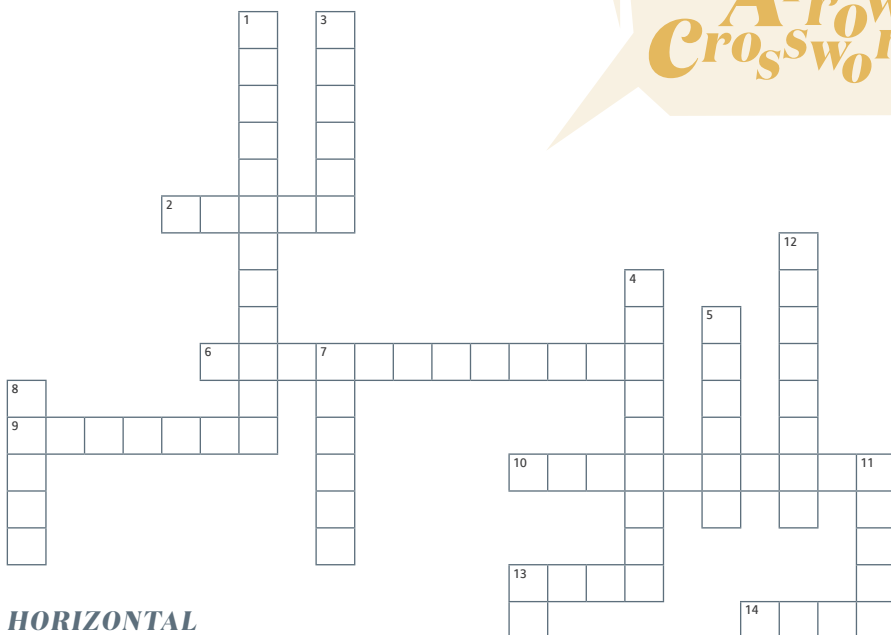


Dosage

CHAMPAGNE VOCABULARY

Using the clues,
find the right words

Arrow
Crossword



HORIZONTAL

2. One of the Champagne region's departement
6. Turning sugar into alcohol
9. Picking grapes
10. White grape variety
13. Walled vineyard
14. The most common used dosage

VERTICAL

1. Deposit removal
3. Little vineyard hut in Aube area
4. The machine used to extract juice from the grapes
5. Dosage or expedition
7. 150cl bottle of Champagne
8. White soil
11. Micro-organism that enables alcoholic fermentation
12. Mixing wines
13. Used to seal a bottle



THE 6 DIFFERENCES GAME

The second label doesn't match.

Find the missing elements.



Lot R14T15

CHAMPAGNE

MARTIN - HUGUENOT

BRUT

La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant. | Contient des sulfites.

PRODUIT DE FRANCE
Élaboré par Comité Champagne, Epernay, France.
RM 21111-01

E...kj/...kcal

75 cl
12% vol.



CHAMPAGNE

MARTIN - HUGUENOT

La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant.

E...kj/...kcal

Élaboré par Comité Champagne, Epernay, France.

cl

RECIPE

Cucumber, chickpea and Feta salad

Ingredients for 4 people :

Salad :

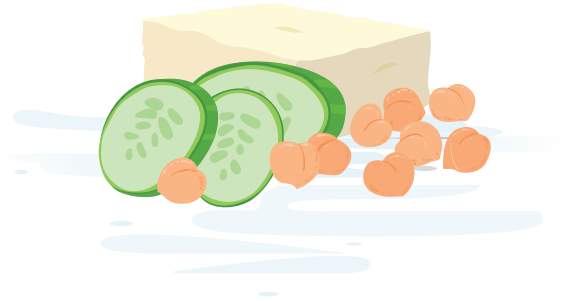
- 1 cucumber
- 250g chickpeas (drained)
- 200g Feta cheese
- 3 tablespoons pine nuts
- A dozen mint leaves

Preparation :

1. In a bowl, squeeze the lemon and mix with olive oil, honey, sea salt pepper.
2. Heat a dry frying pan over medium heat, then toast the pine nuts for few minutes, stirring constantly. Set aside as soon they begin to color.
3. Peel the cucumber, cut into small cubes and place in a salad bowl.
4. Add the chickpeas and crumbled Feta cheese to bowl.
5. Roughly chop the mint leaves.
6. Add the pine nuts and mint leaves to bowl.
7. Season with the dressing, toss salad and serve immediately.

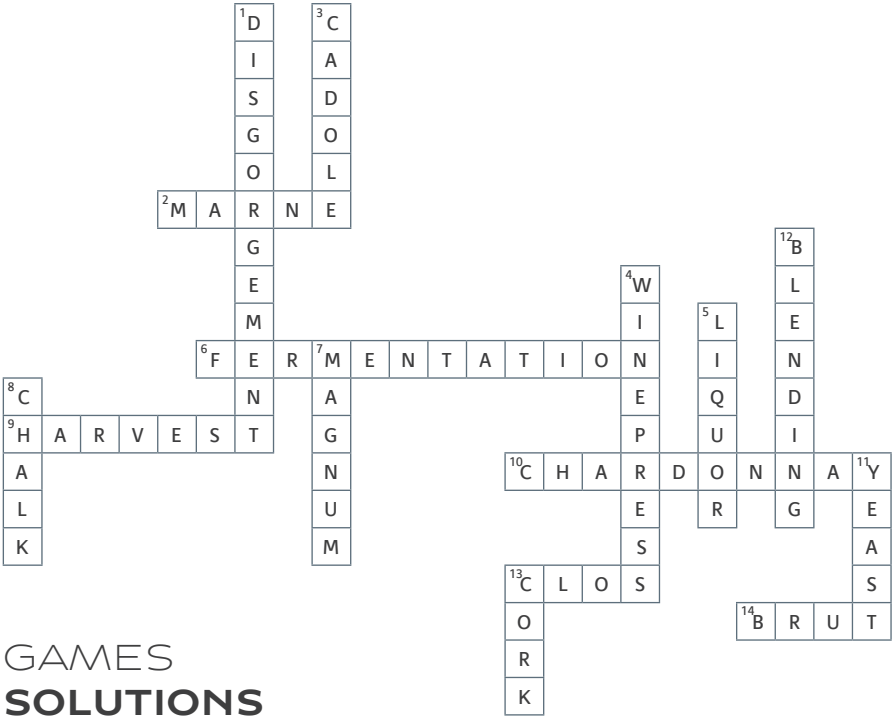
Champagne pairing :

A Champagne Brut Blanc de blancs with delicate citrus aromas and a beautiful minerality will be ideal to pair this salad. The are reminiscent of the lemon in seasoning, while echoes Feta sea salt.



Seasoning :

- 1 lemon
- 1 tablespoon liquid honey
- 4 tablespoons olive oil
- 1 teaspoon of sea salt
- pepper

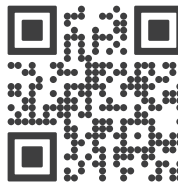


GAMES SOLUTIONS

P	L	A	C	O	M	U	S	O	P	H	I	L	E
L	S	R	È	M	E	S	M	E	U	N	I	E	R
T	F	H	A	C	S	P	A	R	K	L	I	N	G
P	U	M	R	H	Q	M	U	Z	Z	L	E	P	R
A	N	G	F	A	E	B	A	B	H	D	Q	C	C
R	I	D	V	M	P	H	N	Q	E	D	P	A	L
B	Q	J	O	P	W	I	N	E	F	L	O	T	O
A	U	X	K	A	K	T	U	B	U	H	P	H	V
N	E	N	X	G	Y	K	D	T	F	O	J	E	I
E	S	G	L	N	L	U	S	H	A	R	E	D	S
N	G	L	C	E	L	Z	B	F	T	M	O	R	W
S	S	A	P	L	E	A	S	U	R	E	P	A	T
G	I	S	K	W	M	O	P	O	N	P	P	L	D
N	L	S	C	E	L	E	B	R	A	T	I	O	N



More information on
WWW.CHAMPAGNE.EDUCATION



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Alcohol abuse is hazardous for your health. Please enjoy responsibly.