



Champagne & Sparkling Wine INTEL

Grapes:

- White Chardonnay
- Black Pinot Noir
- Black Pinot Meunier

Varieties:

- Brut Natural Less than 3 grams of sugar per liter
- Extra Brut: Less than 6 grams of sugar per liter
- Brut: Less than 15 grams of sugar per liter
- Extra Dry: 12-20 grams of sugar per liter
- Sec: 17-35 grams of sugar per liter
- Demi-Sec 33-50 grams of sugar per liter
- Doux More than 50 grams of sugar per liter

Brut and **Extra Dry** are the two most popular Varieties of Champagne/Sparkling Wine.

Optimal Serving Temperature:

- 38 – 42 Degrees Fahrenheit

Bottle Pressure:

- 90 PSI



Champagne & Sparkling Wine INTEL

(Page 2)

Serving Stemware:

- The champagne flûte is a stem glass with a tall, narrow bowl. The bowl of a flute may resemble a narrow wine glass or be very narrow and straight-sided.
- The stem allows the drinker to hold the glass without affecting the temperature of the drink. The bowl is designed to retain champagne's signature carbonation, by reducing the surface area at the opening of the bowl. The flute has largely replaced the champagne coupe or saucer, the shape of which allowed carbonation to dissipate even more rapidly than from a standard wine glass. Its smaller diameter also allows more flutes to be carried on a tray.
- Nucleation in a champagne glass helps form the bubbles seen in champagne. Too much nucleation will cause the carbonation to quickly fizzle out. A smoother surface area will produce fewer bubbles in the glass, and more bubble texture in the taster's mouth.

"POP THE CORK" OPENING MANUEVERS:

- Proper opening technique is required to avoid injury from flying cork exploding from the bottle at 90 PSI.
- Hold the bottle in one hand at a 45 Degree angle **AWAY** from people and your face.
- Place a towel in your other hand and use the towel to **HOLD THE CORK.**
- **While HOLDING THE CORK, TURN THE BOTTLE until you hear the Pop.**
- The Cork remains in your hand and towel, avoiding any possibility of a flying cork harming you or your guests