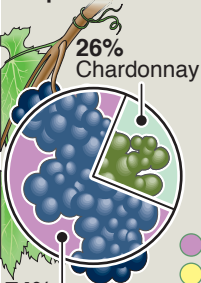


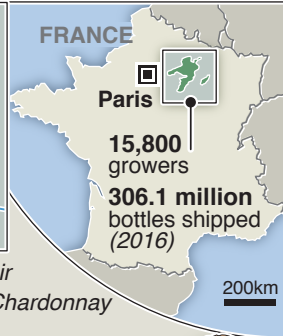
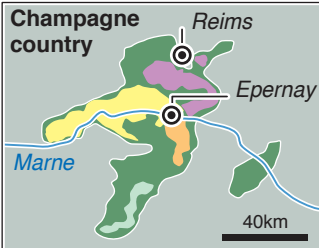
Champagne – a wine for all senses

Champagne's fizz as it whooshes into the glass highlights its clarity; bubbles release an aerosol of volatile aromas which tease the nose, while bursting bubbles in the mouth release flavours at the first sip

Grape varieties



Champagne country



- Montagne de Reims – Pinot Noir
- Valée de la Marne – Meunier, Chardonnay
- Côte des Blancs – Chardonnay
- Côtes de Sézanne – Chardonnay

Prise de mousse

Second fermentation takes place in sealed bottle

Six teaspoons

Sugar

24 grams per litre (g/l) is added to wine to boost alcohol and carbon dioxide (CO_2)

As champagne is poured, bubbles release aerosol of aromas



Carbon dioxide

11.5g/l of CO_2 expands to 5 litres of CO_2 at standard atmospheric pressure



1,000,000 bubbles-plus

If 100mL of champagne are poured straight down middle of vertically oriented flute, about one million bubbles are likely to form.

If champagne is served down wall of tilted flute, several tens of thousands of additional bubbles are released

24g/l of sugar gives 12.5% of ethanol alcohol by volume plus 11.5g/l of CO_2