



SOUND

LISTEN TO THE CHAMPAGNE

- **Unlike other wines**, Champagne has a sound component
- **Sensory stimuli:**
 - ▶ Opening the bottle
 - ▶ Foaming of the Champagne
 - ▶ “Whispering” of the bubbles



NOSE

SMELL THE CHAMPAGNE

- **Initial nose:** first olfactory impression
- **Secondary nose:** after swirling the wine in the glass, deeper, more complex, more precise aromas, and even new aromas, are revealed.
- **3 main families:**
 - ▶ Aromas of youth
 - ▶ Aromas of maturity
 - ▶ Aromas of fullness
- These include the following **aromas**:
 - ▶ Floral: white flowers, acacia, etc.
 - ▶ Fruity (fresh/dry): citrus, nuts, etc.
 - ▶ Mineral: iodine, chalk, etc.
 - ▶ Vegetal: mint, hay, etc.
 - ▶ Pastry: brioche, biscuit, etc.
 - ▶ Lactic: caramel, butter, etc.
 - ▶ Spicy: honey, cinnamon, etc.
 - ▶ Emphyreumatic: cocoa, coffee, etc.



APPEARANCE

LOOK AT THE CHAMPAGNE

• **Colour:**

White:

Yellow
greenLemon
yellowGolden
yellowOld
gold

Rosé:

Soft
PinkSalmon
PinkStrawberry
PinkRaspberry
Pink• **Intensity:**

Pale - medium - strong



PALATE

TASTE THE CHAMPAGNE

- **Effervescence:** delicate, lively, etc.
 - **Sweetness:** degree of residual sugar
 - **Liveliness:** degree of acidity
 - **Body:** roundness, fullness
 - **Flavours:** see list for Nose
 - **Aromatic persistence:** length on the palate
 - **Complexity:** diversity of flavours
 - **Balance:** liveliness, softness, body
- ▶ In technical tasting, moving the wine around the mouth and retronasal olfaction enables full appreciation of the richness of Champagne's aromas and flavours.



The intensity of the colour, the nature and the power of the aromas depend on:

- the **grape varieties**
- **interactions** between the vines and the environment
- the **climate**
- the **vintage**
- **choices made during vinification**

“CHAMPAGNE IS TO BE SAVOURED,
IT IS NOT TO BE DRUNK, OR
GREEDILY SWALLOWED DOWN.
IT SHOULD BE TASTED CAREFULLY...,
ONE THOUGHTFUL SIP AT A TIME.”

COLETTE