

## Regional Wines of France

### Glossary

**Appellation-** The officially designated “place” of a wine. In the New World, this tells you where the grapes were grown and not much else. In the Old World, it often has implications w/r/t/ grape varietal, ageing, vineyard yields, etc.

**AOC/AOP-** Appellation d’Origine Contrôlée (Protégée)

**Blanc de Blancs-** A white wine made from white grapes only (chardonnay in Champagne). Fr. *White of whites*

**Blanc de Noirs-** A white wine made from red grapes only (pinot noir/meunier in Champagne). Fr. *White of blacks*

**Brut-** A common term indicating a (basically) dry wine.

**Champagne-** A word used by far too many to describe all sparkling wines, which is a big *don’t*. Also a very good type of wine.

**Crémant-** High-quality sparkling wine made in designated regions of France.

**Dry-** Describes a wine whose sugars have all been turned into alcohol.

**Grand Cru-** Burgundy’s highest quality designation. Used differently in Bordeaux.

**Grower wine-** A wine made from grapes grown by the winemaker. This practice is common in other regions but rare in Champagne.

**MV or NV-** Multi-vintage or non-vintage. These wines are blends of more than one vintage, and therefore do not have a vintage specified on the label.

**Méthode traditionnelle (Champenoise)-** Method of sparkling winemaking which dictates that the second fermentation takes place in the bottle. Interests in Champagne have done/are doing their best to quash the *Champenoise* term.

**Premier Cru-** Quality designation used in Burgundy. Below Grand Cru.

**Reserve wine-** Wine from past vintages used in blending sparkling wine.

**Sparkling-** Wine with bubbles. All Champagnes are sparkling wines, but not all sparkling wines are Champagne- not even close.

**Still-** Wine without bubbles.

### **How to Open Sparkling Wine Without Spilling (very bad) or Killing (also bad)**

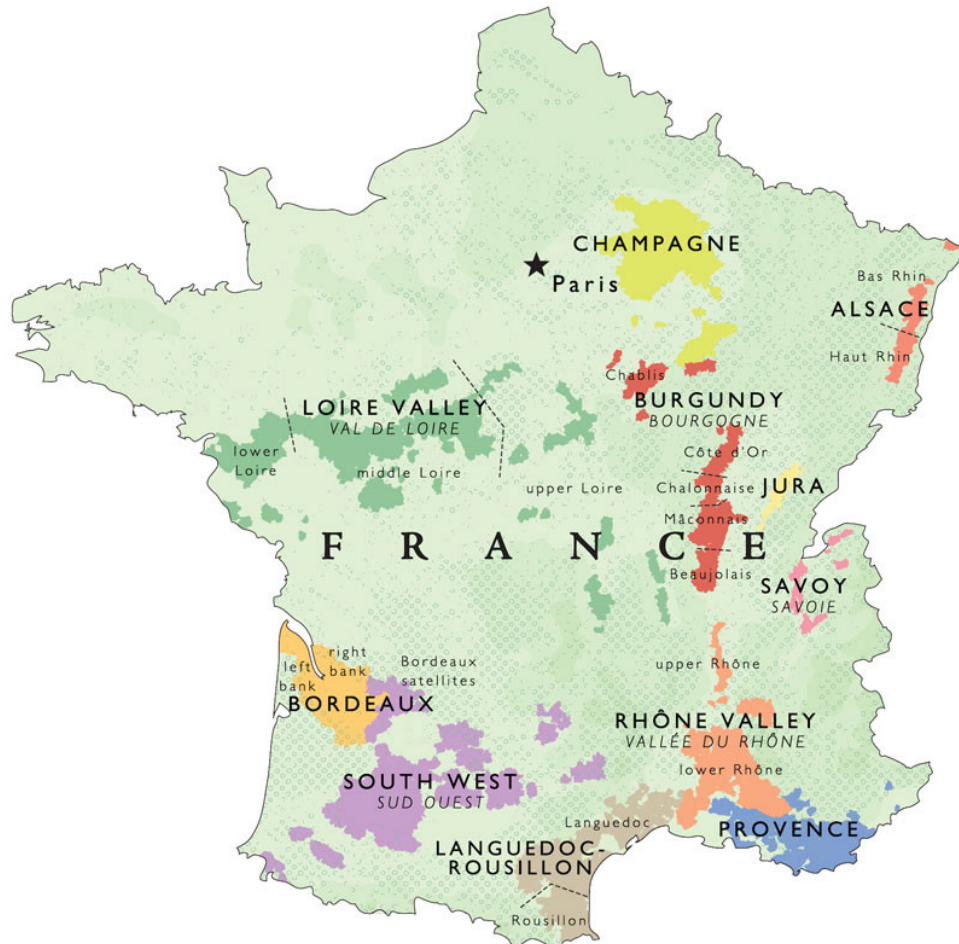
- 1- Cut foil, or use attached but unreliable pull-tab.**
- 2- Grip bottle by neck, with thumb firmly covering cage/cork.**
- 3- Loosen *muselet* (wire cage) with six counterclockwise half-turns.**
- 4- Hold cork while gently rocking/rotating bottle back and forth.**
- 5- When cork is 2/3 free, tilt to one side and continue rocking until pressure escapes with the sound of a church mouse exhaling.**
- 6- Wipe off bottle and pour.**

**DO NOT REMOVE THUMB UNTIL BOTTLE IS OPEN!**

**\* Yes, always six.**

## Champagne Sweetness Levels

**Extra Brut = 0-6 g./l.**  
**Brut = 0-12 g./l.**  
**Extra Dry = 12-17 g./l.**  
**Sec = 17-32 g./l.**  
**Demi-Sec = 32-50 g./l.**  
**Doux = 50+ g./l.**



1. Champagne Henriot Brut Souverain
2. William Fèvre Chablis
- 3.