

# SPARKLING WINE GLOSSARY

## **Assemblage**

The act of assembling the blend of the base wine for sparkling wine.

## **Bead**

The fine string of bubbles rising up through a glass of sparkling wine.

## **Blanc de Blancs (white from white)**

Sparkling wine made from white grapes.

## **Blanc de Noirs (white from black)**

Sparkling wine made from red grapes.

## **Crémant**

A very lightly sparkling, creamy wine with about 2/3 the pressure of regular champagne.

## **Cuvée (blend)**

The finished blend for a specific sparkling wine.

## **Disgorging (dégorgement)**

The removal of the yeast sediment following the second fermentation and riddling, usually by freezing the neck and expelling the frozen plug.

## **Disgorging à la Volée (disgorging on the fly)**

Removal of the sediment from the bottle without freezing the neck.

## **Dosage**

A sweet liqueur added to the wine following disgorging.

## **Dosage Classifications:**

<u>Classification</u>	<u>Sugar Level</u>
Brut Nature	0-3 g/L
Extra Brut	0-6 g/L
Brut	0-15 g/L
Extra Dry	12-20 g/L
Sec (Dry)	17-35 g/L
Demi-Sec	33-50 g/L
Doux	>50 g/L

## **Late Disgorged (dégorgement tardif)**

Longer than usual time spent aging on the yeast following the second fermentation.

## **Liqueur de Expedition**

Same as "dosage" and quite often made with a base of brandy or reserve wine.

### **Liqueur de Tirage**

The mixture of sugar added to the cuvée for the second fermentation.

### **Méthode Champenoise**

Traditional champagne production method with the secondary alcoholic fermentation taking place in "this" bottle (except for oversized or very small bottles, where the wine is transferred after disgorging).

### **Mousse**

The effervescence of sparkling wine. A "fine" mousse is one with tiny, persistent bubbles.

### **Prise de Mousse**

The second fermentation which traps the bubbles.

### **Reserve Wine**

Some of the base wine held in reserve to use in non-vintage blends or as a component in the dosage.

### **Riddling Racks (pupitres)**

A-framed rack with holes designed to hold the bottles during the riddling process.

### **Riddling (remuage)**

The turning of the bottles while moving them from horizontal to the upside-down position, thus moving the yeast sediment into the neck of the bottle.

### **Riddler (remueur)**

The person who riddles the bottles.

### **Sur Lattes**

Storing the bottles horizontally during the ageing process following the second fermentation.

### **Sur Pointes**

The upside-down position of the bottles following riddling.

### **Tirage**

The bottling of the base wine with sugar and yeast for the second fermentation.

### **Vendange**

The harvest.

### **Vin de Cuvee**

The first "free run" juice extracted from the grapes.

### **Vin de Taille**

Press fractions extracted after the free run. Usually separated as "premiere taille" (first cut) and "deuxieme taille" (second cut).