



Champagne

QUOTES

Champagne

Journal

Copyright 2017 by Howard Burman
Format and Design by Red Raven
www.redravenbookdesign.com

Champagne Journal/ Howard Burman
Master Arts Publishing
ISBN: 978-1543148145
www.howardburman.com

Introduction

I drink Champagne because I like Champagne. It's a glorious beverage. It suggests joy, jubilation, vitality. Its tiny bubbles sparkle with exuberance. And it tastes great!

If that weren't enough, scientists suggest it's actually good for you.

Reading University Professor Jeremy Spencer has conducted extensive studies on Champagne consumption. His conclusions:

- Drinking three glasses of Champagne every week can help prevent the onset of dementia and Alzheimer's.
- Moderate consumption of Champagne has the potential to influence cognitive functions such as memory.
- A couple of glasses a day has a beneficial effect on the walls of blood vessels – which suggests Champagne has the potential to reduce strokes and heart disease.
- Research also suggests that people who drink wine live longer than people who drink beer or spirits.

Dermatologist Marina Peredo adds that Champagne detoxifies the skin with antioxidants and helps even out the skin tone.

And to top it off, Champagne contains fewer calories per glass than almost all still wines, distilled spirits or beer.

Traditionally Champagne has been a celebratory drink reserved for weddings, New Year's Eve and boat christenings, but no longer. Today a dazzling world of Champagne is waiting to be discovered, poured and sipped any time such a drink is appropriate.

According to the legend, when the monk Dom Perignon discovered Champagne he exclaimed, "Come quickly! I am tasting stars." Although the story is not true, it nevertheless captures the sense of awe and delight that Champagne's effervescence delivers. There is something about those little bubbles that seems to buoy our spirits upward with their inexhaustible lightness and delicacy.

Pour the Champagne and experience the magical pleasure as tiny orbs appear from nowhere and rise like thousands of sparkling eyes. Then enter your notes into the journal and it will become a book of memories.

Howard Burman

How To Use This Journal

For each bottle of Champagne, fill in as much or as little as you choose. When it comes to the flavors, characteristics, and tasting notes, there are no wrong choices. There is only what you perceive and they are always the right choices. In the same Champagne, one person may detect hints of orange where you sense lemon. For you lemon is the correct choice. You're not wrong. Check off as many boxes as you see fit.

Some information may have to be looked up online or in reference works such as *Christie's World Encyclopedia of Champagne and Sparkling Wine* by Tom Stevenson and Essie Avellan, *The Champagne Guide* by Tyson Stelzer, or *But First, Champagne: A Modern Guide to the World's Favorite Wine* by David White and Ray Isle. Most of the ratings can be found online or in wine magazines although for access you may have to purchase a subscription. Should the grape varieties not be indicated on the label, they, too, can often be found online. Some information such as the disgorgement date may not be available at all.

On the last pages of the journal there are spaces for the names of the Champagnes included in the journal and the pages on which their notes are recorded. Think of it as an index to the journal.

The bottle label includes considerable details about the Champagne inside. Knowing what to look for is the key.

Champagne Only Comes From Champagne, France

Champagne is a sparkling wine but not all sparkling wines are Champagne. To be called Champagne, two criteria must be met. First, the wine must come from a strictly defined area of France comprising a patchwork of 85,000 acres spread over 319 villages in northeast France. Second, the secondary fermentation that gives the wine its bubbles must take place in the bottle from which the Champagne is eventually sold and drunk.

Sparkling wines are produced in Italy, Portugal, Spain, Germany, Hungary, Romania, Russia, Great Britain, Canada, Australia, Chile, New Zealand and the United States. They may be called Crémant, Cava, Asti, Sekt, Proseco or California Sparkling Wine, but they may not legitimately be called Champagne.

Current US regulations ban the use of the word "Champagne" on any wines not produced in Champagne unless the label was in use before 2006. Those "grandfathered labels" can only use the word on a wine label if there also appears the name of "the actual place of origin." However, out of respect for the Champagne appellation, very few American wineries put the word "Champagne" on their labels.

Every bottle of Champagne will have on the label the phrase "Product of France" or simply "France." It may also include "*Appellation Champagne*."

Production of Champagne follows strict rules and controls as defined by France's *Appellation d'Origine Contrôlée*. (AOC)

Wines from the Champagne appellation are expressions of different vineyards, different plots, different grape varieties, different vintages, different blends and different aging periods. Some 9,870 brands of Champagne are marketed by over 4,700 producers offering around 40,000 different Champagnes each year.

Main rules of the Champagne AOC:

- Strict delimitation
- Approved grape varieties
- Method of pruning
- Maximum permitted yields per hectare
- Maximum permitted press yield
- Minimum potential alcohol content of newly harvested grapes
- Secondary fermentation in the bottle, and minimum periods of maturation
- Labeling and packaging

The Villages

Historically, each village in Champagne was rated based on the quality of the grapes and vineyards. Of the 319 villages of Champagne, 17 are classified as *grand crus*—the highest rating. They account for some 11,000

acres or 13 percent of Champagne. *Grand cru* villages are those considered producing the highest quality grapes.

For the words *grand cru* to appear on a label all the grapes used to make that Champagne must come from *grand cru* villages. Pinot Noir and Chardonnay are the only two grapes eligible for *grand cru* status, and while other varieties may be planted in *grand cru* villages they are not entitled to the *grand cru* designation.

The Grand Cru Villages

Ambonnay	Avize
Aÿ-Champagne	Beaumont-sur-Vesle
Bouzy	Chouilly
Cramant	Louvois
Milly-Champagne	Le Mesnil-sur-Oger
Oger	Oiry
Puisieulx	Sillery
Tours-sur-Marne	Verzenay
Verzy	

However, as the use of the term *grand cru* is a historical designation, it should not necessarily be taken as an official indicator of quality. Not all the best Champagnes come from *grand cru* villages.

The 42 second level villages known as the *premier crus* account for about 15,000 acres and produce around 18 percent of Champagne.

Champagne

The Premier Cru Villages

Avenay-Val d'Or	Bergères-lès-Vertus
Bezannes	Billy-le-Grand
Bisseuil	Chamery
Champillon	Chigny-les-Roses
Coligny (Val-des-Marais)	Cormontreuil
Coulommès-la-Montagne	Cuis
Cumières	Dizy
Écueil	Étréchy
Grauves	Hautvillers
Jouy-lès-Reims	Ludes
Mareuil-sur-Aÿ	Les Mesneux
Montbré	Mutigny
Pargny-lès-Reims	Pierry
Rilly-la-Montagne	Sacy
Sermiers	Taissy
Tauxières	Trépail
Trois-Puits	Vaudemanges
Vertus	Villedommange
Villeneuve-Renneville	Villers-Allerand
Villers-Marmery	Villers-aux-Noeuds
Voipreux	Vrigny

All the highest rated villages—the *grand crus* and *premier crus*—are in one small area of the designated Champagne appellation known as the Marne *département*.

If a Champagne is made solely from *grand cru* or *premier cru* grapes, this is often indicated on the label.

Too much of anything is bad, but too much
Champagne is just right.

— Mark Twain



My only regret in life is that I didn't drink
enough Champagne.

— John Maynard Keynes

Champagne! In victory one deserves it, in
defeat one needs it.

—Napoleon Bonaparte



There comes a time in every woman's life
when the only thing that helps is a glass of
Champagne.

—Bette Davis

Champagne Notes

Producer: _____

Location: _____

Vintage: ____ Non-Vintage

Grape Percentages: Chardonnay ____
Pinot Noir ____
Pinot Meunier ____
Others _____

Classification:

NM CM RM SR MA ND RC

Where Purchased: _____

Price: _____

Where Consumed: _____

Shared With: _____

Dosage: Brut Nature Extra Brut Brut
Extra Sec Sec Demi-Sec Doux

Bottle Size: _____

Alcohol Content: _____

Disgorged: _____

Reviewer's Ratings:

Wine Enthusiast _____ Wine Advocate _____

Wine Spectator _____ Wine and Spirits Magazine _____

Stephen Tanzer's International Wine Cellar _____

JamesSuckling.com _____

Others _____

Flavors

Apple Pear Grapefruit Honey Plum Lime
Vanilla Cherry Brioche Almond Pineapple Fig
Raspberry Lemon Orange Peach Apricot Melon
Mango Lychee Raisin Ginger Rose Violets Iris
Coffee Chocolate Hazelnut Toasted bread Caramel
Truffle Other _____

Characteristics

Silky-smooth Toasty Mellow Nutty Creamy
Yeasty Smoky Sherberty Light Fresh Elegant
Balanced Corky Round Lightweight Lush
Mushroomy Complex Other _____

Observation

Color: Red Salmon Pink Dark Gold Pale Gold
Straw Clear
Bubbles: _____

Tasting Notes

Rating : ☆☆☆☆☆

