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 traditionelle (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