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Champagne – 1

Champagne is a sparkling wine produced from grapes grown in the Champagne appellation of France following rules that demand secondary fermentation of the wine in the bottle to create carbonation. Some use the term champagne as a generic term for sparkling wine, but many countries reserve the term exclusively for sparkling wines that come from Champagne and are produced under the rules of the Champagne appellation.

While some sparkling wines use other grapes, the primary grapes used in the production of Champagne are Pinot noir, Chardonnay, and Pinot Meunier. Champagne appellation law only allows grapes grown according to appellation rules in specifically designated plots within the appellation to be used in the production of Champagne.

Champagne first gained world renown through the anointment of French kings.

message of luxury and energy through the passage of money.

The Champagne appellation to protect the most suitable growing places; the most

pruning, and the degree of pressing, and the time that wine must remain on its lees before bottling. It can also limit the release of Champagne to market to maintain prices. Only when a wine meets these requirements may it be labeled Champagne.

The government organization that controls wine appellations in France, the *Institut National des Appellations d'Origine*, is preparing to make the largest revision of the region's legal boundaries since 1927, in response to economic pressures. With soaring demand and limited production of grapes, Champagne houses say the rising price could produce a consumer backlash that would harm the industry for years into the future. That, along with political pressure from villages that want to be included in the expanded boundaries, led to the move. Changes are subject to significant scientific review and are said to not impact Champagne produced grapes until 2020.

Use of the word "Champagne." There are many sparkling wines produced worldwide. Most legal structures reserve the word champagne exclusively for sparkling wine produced in the Champagne region, made in accordance with Champagne regulations. The name of the sparkling wine is protected by the *Appellation d'origine contrôlée*; the protection has been adopted by over 70 countries.

Most recently Canada, Australia, and the United States have adopted regulations that limit the use of the term "champagne" to only those sparkling wines produced in the Champagne region. The United States bans the use from all new U.S.-produced sparkling wines. Only those that had approval to use the term on labels before 2006 may continue to use it and only when it is accompanied by the wine's actual origin (e.g., "California"). The majority of U.S.-produced sparkling wines do not use the term champagne on their labels and some states, such as Oregon, ban producers in their states from using the term.



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Source: Adapted from Wikipedia