

Champagne Terminology

Grapes are **CHARDONNAY, PINOT NOIR & PINOT MEUNIER**

BLANC DE BLANC = made from all Chardonnay

BLANC DE NOIR = made from Pinot Noir and/or Pinot Meunier

DÉGORGEMENT aka disgorgement is removing the lees before corking the bottle

LEES are the yeast cells that the wine is aged on that add complexity and character

NONVINTAGE Champagnes can be just as good as vintage

ROSÉ all day!

DOSAGE = level of sweetness

RÉCOLTANT-MANIPULANT (RM) = grower-producer = good times!

SPECIAL CLUB = group of Grower-Producers = more good times!

