

Worksheet Twelve

THE GRAPES OF CHAMPAGNE

CHARDONNAY AND OTHER WHITE GRAPES

- » Ruinart Blanc de Blancs NV
- » Billecart-Salmon Blanc de Blancs Grand Cru NV
- » Henriot Blanc de Blancs NV
- » Le Mesnil Blanc de Blancs NV
- » Pierre Péters Cuvée de Réserve Blanc de Blancs Grand Cru NV
- » Agrapart Avizoise Vintage

Pour the champagnes in pairs, as shown below. Using the information given in this and previous chapters, describe each champagne's appearance, aromas, flavours and texture. Comment on length, complexity, dosage, acidity and balance. The solo taster will be able to find a half-bottle of Ruinart, or enjoy any of the selection.

Ruinart Blanc de Blancs NV

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Billecart-Salmon Blanc de Blancs Grand Cru NV

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Now answer these questions:

What would you say is the main difference between the two champagnes?

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Write three words distinguishing the Ruinart

And three for the Billecart-Salmon

Your preference?

Henriot Blanc de Blancs NV

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Le Mesnil Blanc de Blancs NV

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Which champagne displays more minerality?

Which champagne do you think contains more reserve wines?

Why do you think this?

The next two vigneronns are masters of their art, two of the many fine small domains to be found on the Côte des Blancs. For full appreciation, both examples require ageing on cork.

Pierre Péters Cuvée de Réserve Blanc de Blancs Grand Cru

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Agrapart Avizoise Vintage

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Which champagne has a creamier texture?

Which has the finer bead?

This question is about all the champagnes:

Which champagnes showed any of Chardonnay’s secondary characteristics, with aromas and/or flavours of honey, nougat, hazelnut, marzipan, vanilla, baked apple, citrus rind, macaroon, or almond?

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Refer to the useful flow chart p. 398 to assist with your descriptions.