

Worksheet Thirteen

THE GRAPES OF CHAMPAGNE

PINOT NOIR

The tasting session begins with Pinot Noir included in the blend, and builds in power to 100% Pinot Noir, Blanc de Noirs. All suggested champagnes are NV. For a single example, choose one of the last three listed.

While tasting, try to think about the mid-palate, the weight of the wine in the mouth, and the lingering finish.

- » Pol Roger Brut Réserve NV (33% Chardonnay, **33% Pinot Noir**, 33% Meunier)
- » Louis Roederer Brut Premier NV (40% Chardonnay, 40–45% **Pinot Noir**, 15–20% Meunier)
- » Bollinger Special Cuvée NV (25% Chardonnay, **60% Pinot Noir**, 15% Meunier)
- » Drappier Carte d'Or NV (5–15% Chardonnay, **80–90% Pinot Noir**, 5% Meunier)
- » Paul Déthune Grand Cru Ambonnay Blanc de Noirs NV (**100% Pinot Noir**)
- » Cedric Bouchard Roses de Jeanne Inflorescence NV (**100% Pinot Noir**)

Pour the tasting in pairs, to detect the jump in the Pinot Noir component.

Pol Roger Brut Réserve NV and Louis Roederer Brut Premier NV

Which champagne has the more powerful aromas?

Which champagne has the stronger mid-palate?

Which champagne has the longer length?

Which champagne is the more structured?

Bollinger Special Cuvée NV and Drappier Carte d'Or NV

Which champagne is more golden?

By comparing the size of the bead, can you tell which champagne has spent longer on its lees?

.....

How do the fruit aromas of the Bollinger differ from the Drappier?

.....

What secondary aromas can you detect from the vinification and autolysis (yeast contact)?

.....

.....

Which champagne is richer?

Which champagne is more full-bodied?

Which champagne is creamier?

For the last two wines, complete the table.

	Paul Déthune Grand Cru Ambonnay Blanc de Noirs NV	Cedric Bouchard Roses de Jeanne Inflorescence NV
Appearance		
Colour		
Effervescence		
Cordon		
Clarity		
Aromas		
Primary		
Developed		
Tertiary/vinification		
Intensity		
Flavour		
Sugar/acid balance		
Mouthfeel/texture		
Harmony		
Age		
Length		
Complexity		
Over-all quality		
Preference		

The Pinot Noir flow chart on p. 399 is useful for the above exercise.

Before Champagne, what did the still champagne wines taste like? It's possible to have a glimpse into the past by purchasing a bottle of the still wine of Champagne, known as Côteaux Champenois. Bollinger, for example, makes a still Pinot Noir in vintage years from a single prime plot. It's called La Côte aux Enfants, from a special vineyard in Aÿ. The same wine is used to make the colour of Bollinger's La Grande Année Rosé Vintage champagne. The aptly named Bouzy Rouge is the same type of wine – a still Pinot Noir.