Champagne Learning Objectives

Big concepts to know:
The emergence of champagne as a sparkling wine
Why champagne is associated with wealth, royalty, celebration and privilege
The climate of Champagne
The soils of Champagne: Belemnite/Micraster chalk, Virgulien marl
The difference between “wet” and “dry” Champagne
The history and intent behind the Echelles des Crus
The contributions of Dom Perignon, Veuve Cliquot and Madame Pommery
The sub-regions of Champagne

What to know about grapes:
The traditional vs. modern grapes of Champagne
What grapes are grown in which Champagne sub-region

What to know about wines:
The difference between the rural or ancestral method of sparkling wine production and the champagne method
The steps within the Champagne method
Be able to define the French terms: Cuvée, Tirage, Prise de Mousse, Liqueur de Tirage, Remuage, Dégorgement, Liqueur de Dosage
The role of Spanish cork and English glass in the development of the Champagne method
The various sweetness levels on the champagne label
The difference between vintage, non-vintage, Blanc de Blanc and Blanc de Noir champagnes
How is rosé champagne made
Be able to define Tête de Cuvée and its role within a champagne house
Champagne service (how to open etc.)
Label nomenclature

What to know about AOCs:
The three AOCs and what wine styles they craft

What is not on the exam:
The dates the champagne houses were founded; how many villages are within each Echelle ranking