

Champagne – hvem og hvad gjorde champagnen berømt verden over.

Carl-Henrik Brogren

Hemingsway Gentofte Mandag

Francophiliens dage,

den 17. juni 2019

https://www.youtube.com/watch?v=hU_X6Vr1MY

<https://www.youtube.com/watch?v=HBHncqy9myE>



Champagnes historie - englændernes opfindelse?

- **Om Champagne.**

Champagne er en mousserende vin uden kunstigt fremstillet kulsyre. Brusen, der opstår ved eftergæring, blev perfektioneret i Champagne i det 18. århundrede af benediktinermunken og kældermeesteren Dom Perignon fra abbediet Hautvilliers. I overleveringen fortælles, at Dom Pérignon (1638-1715) opfandt metoden til at lave bobler og da han så boblerne i glasset, formulerede han angiveligt sin opdagelse med ordene: "Jeg drikker stjerner".

- **Historien om Champagne.**

Den mere historisk korrekte udlægning er dog, at den berømte munk, som fik navnet "Champagnens fader" i virkeligheden søgte at undgå bobler i sin vin. Når Dom Pérignon gerne ville undgå bobler i sin vin, skyldes det, at hvidvin dyrket så nordligt som Champagne, under visse omstændigheder naturligt starter en 2. gæring, som frembringer bobler.

- Det formodes, at det reelt var englænderne, der omkring 1660 udviklede metoden med tilsætning af gær og sukker til at fremprovokere en 2. gæring i flasken med deraf følgende bobler.

- Franskmandene, herunder Dom Pérignon, begyndte først i årene umiddelbart før 1700 at mestre denne metode, hvilket til dels hang sammen med, at det franske glas var mere skrøbeligt end det engelske, og derfor gik i stykker under trykket.

- Man skønt Dom Perignon altså ikke opfandt champagnen, ydede han et væsentlig bidrag til Champagnes udvikling ved at eksperimentere med at blande vin fra forskellige marker og forskellige druesorter. Derved skabte han en bedre vin/Champagne, end hvad man tidligere havde kendt.



Individual project report: Sparkling Wine and Bottle Fermentation

Carl-Henrik Brogren



Sparkling wine has for centuries been used to all kind of celebrations like war victories, sport competition, anniversaries, marriages, jubilees, sexual events, - but who discovered it? Louis XIV, Napoleon, Hitchcock, Marlene Dietrich, Winston Churchill, J.F. Kennedy, Marilyn Monroe and I have enjoyed sparkling wine with great pleasures both night and day.

—

University of Copenhagen, June 16th, 2017.

Master degree course on "Cool Climate Viticulture and Oenology"

Dom Perignon – munken som ville bekæmpe boblerne.



Kom brødre, hurtigt
hurtigt – jeg drikker
stjerner!

Napoleon og Champagne: Ved sejr og tab!

Napoleon Bonaparte



I drink Champagne when I win,
to celebrate...and I drink
Champagne when I lose, to
console myself.

AZ QUOTES

Wiston Churchill: For Frankrig og Champagnen

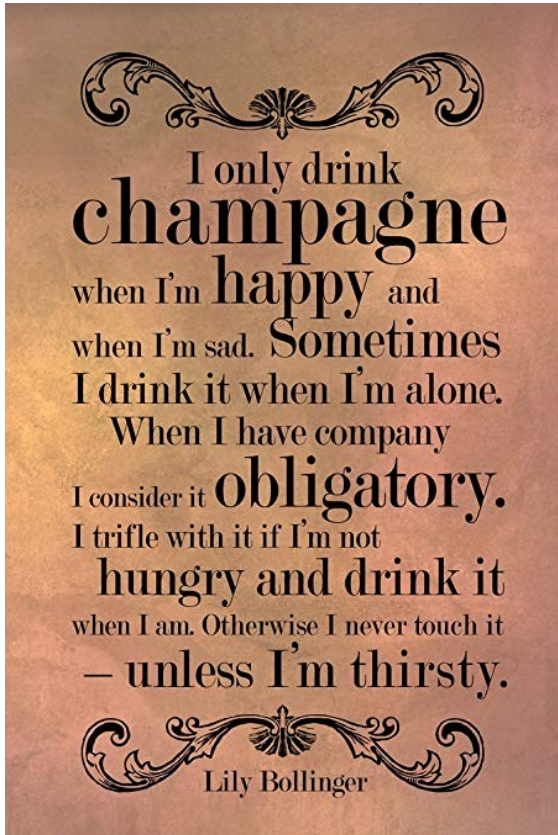
Citater: Wiston Churchill

- **"Husk gentlemen, det er ikke kun Frankrig, vi slås for, det er Champagne!"**
Den britiske regeringschef (1940-45, 1951-55) var en kendt champagneelsker. Hans favoritmærke, Pol Roger fra Épernay, hædrer ham stadig, idet husets topcuvée er opkaldt efter den trofaste kunde.



Hvornår drikker man Champagne?

- Citat: Lily Bollinger (Champagnehuset Bollinger)



CHAMPAGNE

I drink it when i am happy and when i'm sad.
Sometimes i drink it when i am alone.
When i have company i consider it obligatory.
I trifle with it if i'm not hungry and drink it when i am.
Otherwise i never touch it.... unless i'm thirsty.

- Madame Bollinger



Hvordan drikker man champagne?

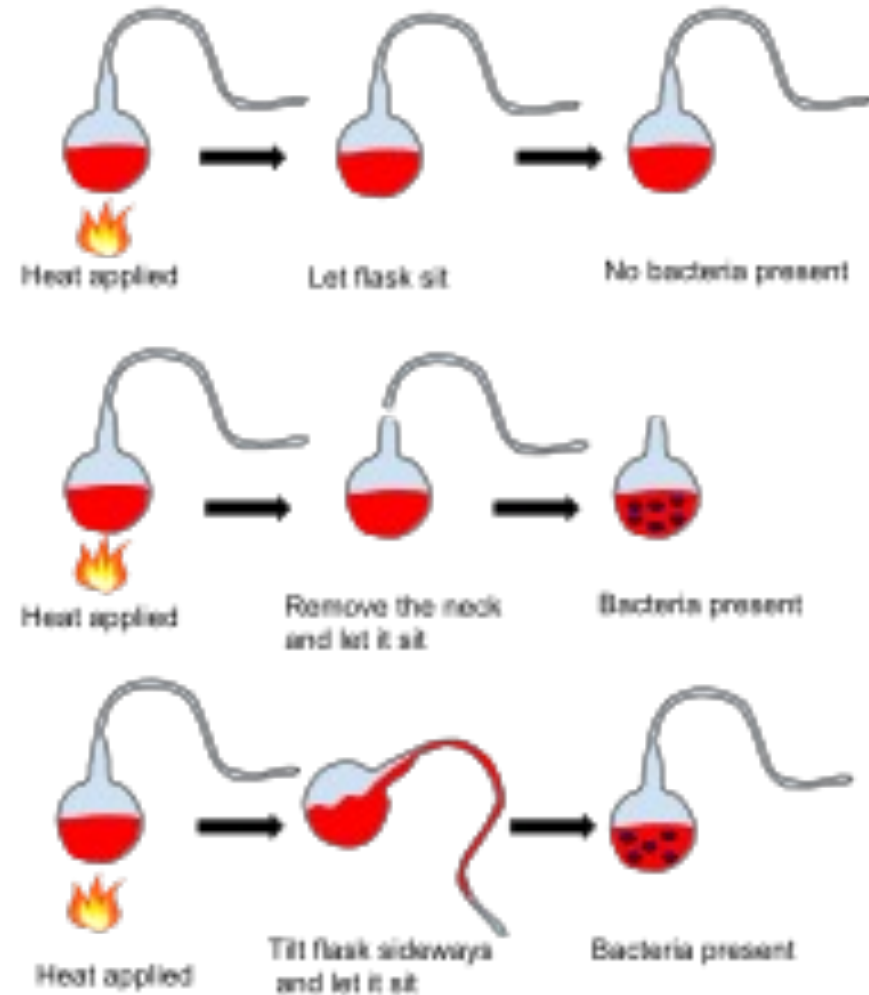
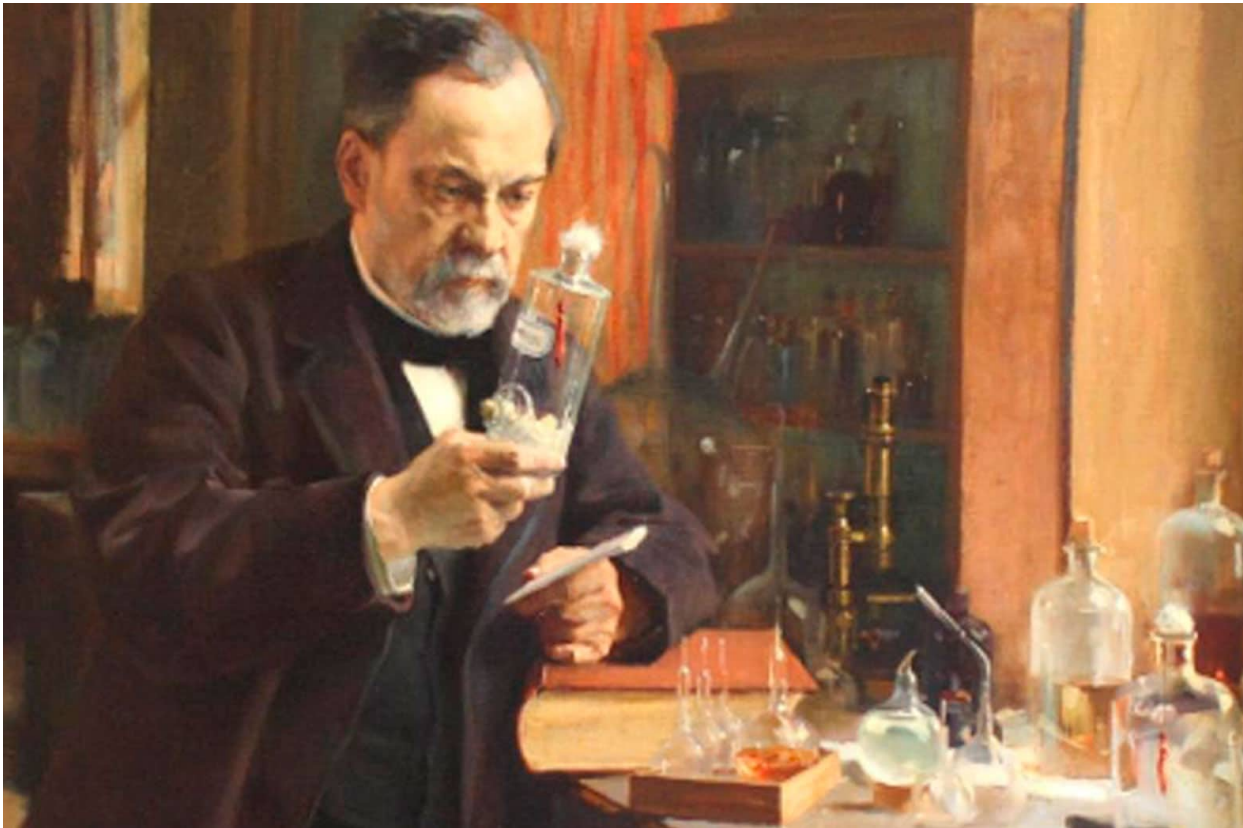


Hvem har ikke "taget bad" i Champagne?
Indvendigt og/eller udvendigt.



Vin og hygiejne - En parameter for høj kvalitet

Vin og bakterier – En risiko for vinfejl.



Methode ancestrale - PET-NAT

PET-NAT metoden har fået en ny renæssance i England, idet englænderne hævder at dette er den originale metode for fremstilling af mousserende vine, og at det netop var englænderne der i 1600 opfandt den mousserende vin.

The ancestral method ([French](#): *méthode ancestrale*) goes under many local names in the various French regions, such as "rurale", "artisanale" and "gaillacoise". This is by far the oldest method of making sparkling wine and preceded the *traditional method* by almost 200 years, or possibly even more. The wine that is now called [Blanquette de Limoux](#) is considered by wine historians to be the world's first sparkling wine, and was produced in [Limoux](#) in 1531 by monks in the monastery of [Saint-Hilaire](#).^{[6][7]} Wines produced using the ancestral method include among others French wines from [Gaillac](#), [Bugey Cerdon](#) and [Blanquette de Limoux](#), German wines from a few vineyards where the method is usually called *méthode rurale*, and North American wines.

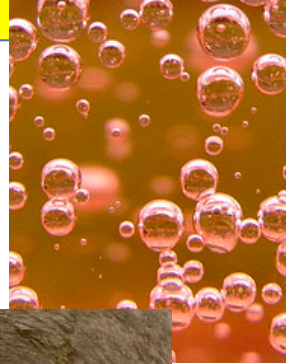
- Wines made with the ancestral method are sometimes called *pétillant-naturel*, popularly *pét-nat*. Since French wine labels ban the word *natural* the [appellation](#) from [Montlouis-sur-Loire](#) is instead called *pétillant originel*.^[8]
- Alcoholic fermentation is not completely finished when the wine is bottled. It follows that the carbon dioxide is produced by the fermenting yeasts, and where malolactic fermentation has not yet taken place. Unlike the *traditional method* there is no *disgorging* and *dosage*, but the wine is normally filtered. To accomplish this the bottles are emptied, then cleaned and refilled.
- The method generally produces wines that are highly aromatic with low alcohol content, sometimes as low as 6%. The wines are sometimes somewhat obscure from remaining lees. They taste best 1–3 years after bottling and do not develop with further storage. In general, the wines are slightly sweet but *brut* (dry) varieties are also produced. The method's main weakness is that the production process is difficult to control and therefore requires great skill by the winemaker. The produced volumes are very modest. High-quality wines produced with the ancestral method, often by small growers using [organic farming principles](#), can be complex and very distinctive. They are mainly used as [aperitifs](#) or [dessert wine](#) with fruit dishes.



Methode Traditionelle/Classic/Champenoise

”Methode Campenoise” også kaldet ”methode traditionelle” er den klassiske metode for champagne fremstillet i Frankrig

- The so-called classic way (though not the oldest) to produce sparkling wine is popularly known as the *Champagne method* or *méthode classique* which is the official [EU](#) designation. Formerly, the designation was *méthode champenoise* but this designation is no longer permitted, as it involves a certain amount of renommée [passing off](#).^{[1][3]} As the former designation suggests, the method is used for the production of most Champagne, and it is slightly more expensive than the Charmat method. Champagne in bottles of 375 ml, 750 ml and 1.5 liters must be produced with the traditional method, but smaller and larger bottles are usually produced with the *transfer method*.^[4]
- The wine is fermented once in the barrel and then undergoes a second fermentation in the bottle after the addition of yeast, nutrients for the yeast, and sugar (known as [tirage](#)). The second fermentation results in a natural sparkling wine. Yeast precipitate (lees) must then be removed. This begins with *riddling* (*remuage* in French) which means that the bottles are turned with the neck downwards and lightly shaken to move the lees to the neck of the bottle. This is done in small steps where the bottle orientation gradually changes. Finally the inverted bottle necks are cooled so that the precipitation freezes to a small block of ice, the bottles are turned upright and the temporary closure (normally a [crown cap](#)) is opened so that the precipitate is pushed out by the pressure in the bottle. Then the bottle is filled to replace the missing volume, and fitted with a plain Champagne cork and halter. The process to remove lees is called *disgorging*.
- Historically the various stages were performed manually but the whole process is now automated for most wines. In connection with the filling of the missing volume, it is common to add a certain amount of sugar dissolved in wine to give the sparkling wine a smoother taste. Sugar addition is called *dosage* and the added liquid *liqueur d'expedition*.^[5]
- In many cases the wine is stored on the lees – *sur lie* – under carbon dioxide pressure for a long time before disgorging takes place, to get a more mature character. The requirement for non-vintage Champagne is at least 15 months of storage on the lees, and for vintage Champagne at least three years.
- The traditional method is used for Champagne, all European wines with the designation *Crémant*, *Cava*, better varieties of *Sekt* and other sparkling wines that have names such as *méthode classique* or *fermented in this bottle* on the label (note, however, that the unusual *ancestral* and *dioise* methods also ferment the wine exclusively in the bottle).



Methode Charmat – hvem var han?

Charmat metoden bruges til at lave Prosecco i/Asti i Veneto området vest for Venedig og Cava i Barcelona og Catalonien i det nordspanske området, dsamt en stor del af tysk Sekt

Charmat ([Italian](#): *Metodo Martinotti*) was developed and patented in 1895 by the Italian Federico Martinotti (1860–1924).^[14] The method was further developed with a new patent by the inventor Eugène Charmat in 1907.^[15] The method is now named after the latter, but is also called *cuve close*, *metodo Italiano* or *the tank method*. The wine is mixed in a stainless steel pressure tank, together with sugar and yeast. When the sugar is converted into alcohol and carbon dioxide, the yeast is filtered and removed, and the wine is bottled. The duration of fermentation affects the quality; longer fermentation preserves the wine's aromas better and gives finer and more durable bubbles.^[16] This production method is widely used in the U.S., in Italy, especially in [the Asti province](#), and in [Prosecco](#) wines, and in Germany to produce cheap variants of [Sekt](#). Charmat-method sparkling wines can be produced at a considerably lower cost than traditional method wines.^[9]



Method carbonisation.

”Spumante” eller andre billige former for mousserende vin kan være fremstillet ved simple carbonisering (kulsyre tilsætning under tryk), også kaldet soda-metoden.

- Simpler, cheaper sparkling wines are manufactured simply by adding CO₂ to the wine from a [carbonator](#). The bubbles created by using this method will be relatively large and volatile. [\[20\]](#) In the European Union sparkling wines made via this method must use terms 'aerated sparkling wine' and 'aerated semi-sparkling wine', supplemented where necessary with the words 'obtained by adding carbon dioxide' or 'obtained by adding carbon anhydride.' [\[21\]](#)



Champagne og Napoleons officerer – sablage á la militaire.

Napoleon I har sagt: In victory one deserves it; in defeat one needs it.



<https://www.youtube.com/watch?v=qWEdpqSkdWQ>

<https://www.youtube.com/watch?v=DW8OB6zaTGk>

<https://www.youtube.com/watch?v=hT4y891B9Ks>

<https://www.youtube.com/watch?v=2RQ677t97go>

<https://www.youtube.com/watch?v=K6fh5kb17ao>

<https://www.youtube.com/watch?v=CHbjE0zeedY>

https://www.youtube.com/watch?v=_pU7_mGmbQ

<https://www.youtube.com/watch?v=zxdyLiRVm-o>

https://www.youtube.com/watch?v=Hf_iljV9KcU

<https://www.youtube.com/watch?v=-LEbNHF-oyo>

<https://www.youtube.com/watch?v=2RQ677t97go&t=476s>

<https://www.youtube.com/watch?v=t-IAMKPJInw>

<https://www.youtube.com/watch?v=fKSTA72KJMs>

”Degustation” af champagne og andre mousserende vine – hvad er forskellen

- Hvad forstås ved blindsmagning
- Hvad forstås ved bench-marking
- Hvad er vinmagerens opgave
- Hvad er ønologens opgave
- Hvad er en sommelier opgave
- Hvad laver en kældermester
- Hvad laver en butler



Dansk produceret mousserende vin og cider

- DONS Skærsågård (Sven Moesgaard) –Dons, Almind, Kolding (BOB)
- Ørnberg Vin (Anders Ørnberh) – Sjællands Odde
- Dyrehøj Vingaard (Tom Chridstensen) – Røsnæs, Kalundborg
- Vejrhøj Vingaard (Niels Fink) – Fårevejle
- Andersen Winery (Mads Andersen) – Æbeltoft
- Cold Hand Winery () – Randers
- Pometet (Torben Toldam-Andersen) – Tåstrup, Københans Universitet

- Bernstorff Avlsgaard og slotshave – Gentofte
- Becker Vine, Granhøjgaard (Jean Becker) – Birkerød
- Kimesbjerggaard (Leif Ganderup) - Horne, Fåborg
- Frederiksborg Vin Andelsvineri a.m.b.a. – Harløse, Hillerød
- Hedeland Vinlaug – Tune, Roskilde
- Brabrand Syndikat – Brabrand, Århus

Historier fra hverdagen med VinoSigns og Mousserende Vin

- James Price (Sam production) – Norsk Tv-serie "Ravnarok"
- Ordre fra Kina på 800 egetønder
- Studierejser til Tyskland (2017), og til Frankrig Bordeaux (2017), Epernay og Alsace (2019)
- Studiekreds 1-6 i FDV Mousse Sjælland gruppen. Blindsmagning af 5 udenlandske og 5 danske mousserende vine
- Studiekreds og workshop (2019-20) om Charmat metode på fustrager
- Medle af Foreningen Dansk Vin's forsknings og udviklingsudvalg
- Forhandler for ca. 100 italienske, tyske, franske, engelske, amerikanske og japanske firmaer
- Forskningsamarbejde med Pometet KU.

RESUME – har I nu forstået det!

- Hvem opfandt champagnen?
- Hvem fik styr på boblerene, og produktionsprocessen?
- Hvilke berømte personer har været med til at gøre champagnes kendt og elsket?
- Hvor mange forskellige måder finder der til fremstilling af mousserede vin?
- Hvad menes med "methode traditionnelle"?
- Nævn de enkelte trin ved fremstilling af mousserende vin efter champenoise-metoden.
- Hvordan smager man på mousserende vin?
- Hvad er blindsmagning og hvad er benchmarking?
- Hvordan åbner man en flaske mousserende vin?
- Hvem opfandt sabling af champagne og hvordan sabler man en flaske champagne?
- Hvad forstås ved primære, sekundære og tertiære aromastoffer?

Avalon Jazz band igen igen:

<https://www.youtube.com/watch?v=XP8xXRolOQo>

https://www.youtube.com/watch?v=A2oVx_Bgux4

Resume om champagnefremstilling (på fransk)

<https://www.youtube.com/watch?v=2RQ677t97go>

<https://www.youtube.com/watch?v=TXKEIvj2hXw>

Find alt man bør vide om champagne her:

www.champagne.fr

Video på engelsk om Champagneproduktion:

https://www.youtube.com/watch?time_continue=10&v=uS0wx6DI838

<https://www.youtube.com/watch?v=um10vnGXxw4>