



JUNE 1984

PAN AM[®]

CLIPPER

POTABLES

Festive F.I.L.Z.

Whether served in crystal glasses
or as a chandelier

LES BON MOTS

Blanc de blancs, blanc de noirs—white wines made, respectively, entirely from white (green-skinned) or black (red-skinned) grapes. Pink champagne is called champagne rosé.

Brut—typically the driest champagne, usually containing from .5 percent to 1.25 percent sugar. A few even dryer ones carry such labels as brut sauvage, brut intégral, brut nature, ultra brut, and non-dosé.

Champagne—the name of the region east of Paris that is the source of the only authentic champagne wine.

Champagne method—the way champagne is made in Champagne, blending the newly fermented wines and bottling them with a dosage of sugar so that a second fermentation occurs within each sealed bottle, thus creating the bubbles, as the wine lies and ages on the lees (the yeasty sediment that falls to the bottom

of each bottle during aging). Eventually, each bottle must be opened, the lees disgorged, and another dosage added, called the *liqueur d'expédition*. Then the bottle is finally sealed.

Cuvée—the blend that the champagne maker thinks best expresses the style of the house, and that combines the available stocks. In nonvintage champagne, it brings together younger and older wines. In vintage champagnes, it combines wines from different vineyards, primarily of a single indicated year.

Nonvintage—basic champagne blended from several years, probably the most recent.

Second fermentation—this produces the bubbles because the carbon dioxide gas generated cannot escape into the air, as it does in the fermentation of all still wines. In the champagne method, the second fermentation occurs in the bottle.

THE OTHER SPARKLERS

Which are the best sparkling wines made by the champagne method in other countries? Unfortunately, some of them are in such limited production as to be virtually unknown outside a small circle of family and friends. My two favorite Italians are almost in that class (though I found them both in New York). They are Ca' del Bosco Franciacorta, and a specially aged Ferrari.

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