

# MAKING CHAMPAGNE *METHODÉ CHAMPENOISE*

Official NORTHERN BREWER Instructional Document

## 1. HARVEST (IF USING KIT, SKIP TO #7)

## 2. CRUSH

- CRUSH EACH BERRY, DO NOT DESTEM (FOR FRAMEWORK)

## 3. PRESS

- GENTLE PRESSING IS BETTER
- STOP PRESSING WHEN 'RUNNINGS' TASTE THIN

## 4. TEST & ADDITIONS

- GRAVITY – 18 - 20°B
  - > 20 °B dilute with water
  - < 18 °B - Chapitalize (add sugar)
- TOTAL ACID (TA) ~0.75 – 1.4G/L
- PH ~2.9 – 3.2
- POTASSIUM METABISULFATE (SULFITE) – TSP SULFITE PER 5 GAL
- YEAST NUTRIENT – 1/8 TSP NUTRIENT PER GALLON OF MUST

## 5. SETTLING – OVERNIGHT AND THEN RACK AND PITCH YEAST

## 6. YEAST

- COTE DE BLANC – 10G/ 5 GALLONS
- DRY: REHYDRATE WITH GO-FERM 1.25G:1G DRY YEAST
- PITCH YEAST ON TOP, DON'T STIR IN!

## 7. CUVEÉ FERMENTATION (1–2 WEEKS @ 50–60 °F)

- START AT ROOM TEMP FOR 24HRS
- RACK AT 0°B

## 8. RACKING, FINING AND CLEARING (1 MONTH – YEARS @ 55–60 °F)

- RACK AT LEAST TWICE; MORE AS NEEDED
- .25 TSP SULFITE PER 5 GAL PER RACKING
- FINING - SUPER KLEER OR SPARKOLLOID

## 9. OPTIONAL - ASSEMBLAGE (BLENDING)

- RESERVE WINE (SAVE WINE FROM PREVIOUS VINTAGE)
- IF BECOMES HAZY, REPEAT #8

## 10. OPTIONAL - FILTER

## 11. BOTTLING

- WINE MUST BE COMPLETELY CLEAR BEFORE BOTTLING
- CHAMPAGNE BOTTLES
- LIQUEUR DE TIRAGE ('PRIMING')
- Per gallon of wine add:
  - 2.5oz sugar in 2.5oz water
  - 2.5g of Prise de Mousse yeast
  - 1/8 tsp yeast nutrient
  - Optional - 0.5oz Isinglass
- THOROUGHLY MIX WINE AND TIRAGE
- BOTTLE AND CROWN CAP

## 12. SECONDARY FERMENTATION (2 WEEKS–50 YEARS! @ 55–65 °F)

- STORE SUR LATTES (HORIZONTALLY)
- 55–65 °F
- SHAKE: FIRST 3 MONTHS 1X/ WEEK; THEREAFTER 1X/ MONTH

## 13. REMUAGE/RIDDLING (1–8 WEEKS @ 55–65 °F)

- FORCES YEAST INTO NECK OF BOTTLE
- SHAKE EACH BOTTLE AND MARK ALONG THE SIDE
- GRADUALLY TILT BOTTLE FROM HORIZONTAL TO VERTICAL POSITION
  - Increase incline as needed (apprx: 22.5°, 45°, 67.5°, 90°)
  - Twist/counter twist each bottle 90° to right then 45° to left sharply

## 14. MATURING (WEEKS TO YEARS @ 55–65 °F)

- STORE SUR POINTES (UPSIDE DOWN)
- MORE COMPLEXITY COMES FROM EXTENDED AGING

## 15. DISGORGING

- EXPELLING LEES IN THE NECKS OF THE BOTTLES
- CHILL BOTTLES AS MUCH AS POSSIBLE (FRIDGE TEMPS)
- FREEZE LEES BY PUTTING TOP 1" NECK INTO CALCIUM CHLORIDE-ICE BRINE
- ONCE FROZEN, HOLD BOTTLE AT 45° ANGLE, OPEN
- PRESSURE WILL EXPEL LEES
- PUT THUMB OVER BOTTLE OPEN TO REDUCE CO2 LOSS

### DOSAGE CHART – SUGAR/ VOL OF WINE

NATURAL	g/L	oz/Gallon	oz/Bottle	oz/Case
BRUT	10	1.34	0.27	3.216
EXTRA DRY	20	2.68	0.54	6.432
SEC	30	4.02	0.80	9.648
DEMISEC	40	5.36	1.07	12.864
DOUX	50	6.7	1.34	16.08

## 16. DOSAGE (LIQUER D'EXPEDITION)

- SEE DOSAGE CHART
  - Table sugar dissolved in brandy or wine of lesser volume
  - Completely dissolve with heating
  - Add solution to each bottle based on quantity needed
- ADD 1/8 tsp SULFITE TO 12ML'S WATER
  - Add 1 mL per bottle

- TOP UP BOTTLE WITH DRY WHITE WINE

## 17. CORKING (3 MONTHS–YEARS)

- USE EITHER MUSHROOM CORKS, PLASTIC CLOSURES OR CROWN CAPS
- FASTEN WITH WIRE BALES
- WAIT 2 MONTHS BEFORE OPENING TO AVOID BOTTLE SHOCK