

TRENDS
mag


LESAFFRE



Champagne

The incredible power of yeast



We all love to crack open a bottle of champagne for the end of the year celebrations. But where does its particular fizziness and aroma come from? It all comes down to the yeast used.

The production process of champagne

The production of champagne requires several stages to reveal its full aromatic potential



Alcoholic fermentation

The musts turns into wine by consuming the natural grape sugars.



Bottling

Yeast + sugar + clear juice = bottling dosage or “liqueur de tirage”.



Second fermentation

“Prise de mousse” needs to be carried out slowly and regularly to reveal the fineness of the effervescent nature of the drink.



Let's take a closer look

Alcoholic fermentation

When the yeast turn the grapes into wine



Yeast
adjunction



Use of an oak or
stainless-steel vat

Production
of alcohol



Yeast consumes the
natural grape sugars



Musts turn
into wine

First draft of the wine



Bottling

Process

Blending clear wines from different crus, grape varieties or years, followed by bottling

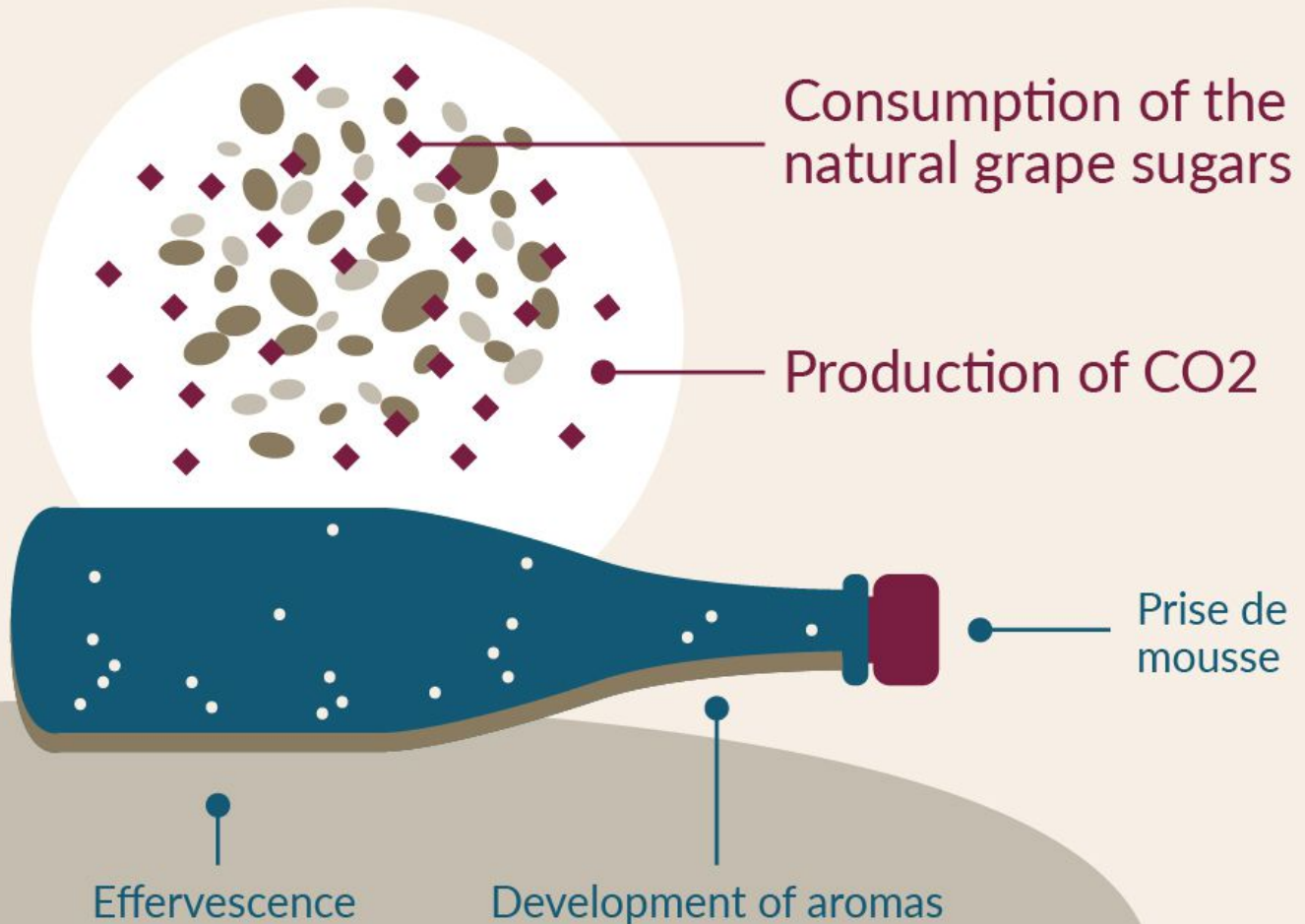
Rules :

- Cannot take place before the first day of January
- Cannot be transferred from one container to another
- Quality and solidity of the bottles are essential



“Prise de mousse”

When the yeast works its magic



The maturation process on lees

Duration time

15 *months*
minimum

and up to 10 years for
vintage champagne



Optimal
maturation
conditions

protection from the light
steady temperature at

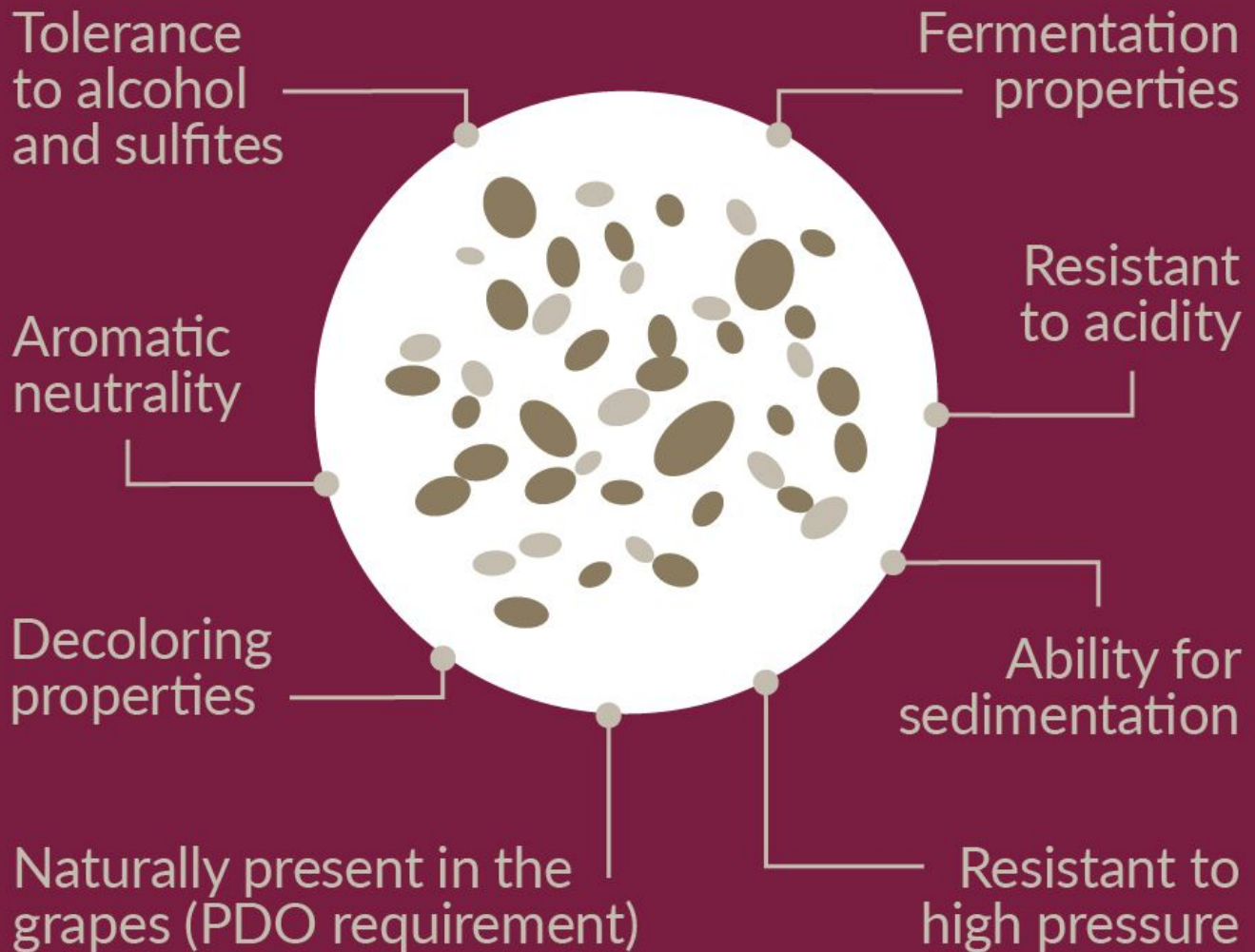
12°C
maximum

Processes at stake

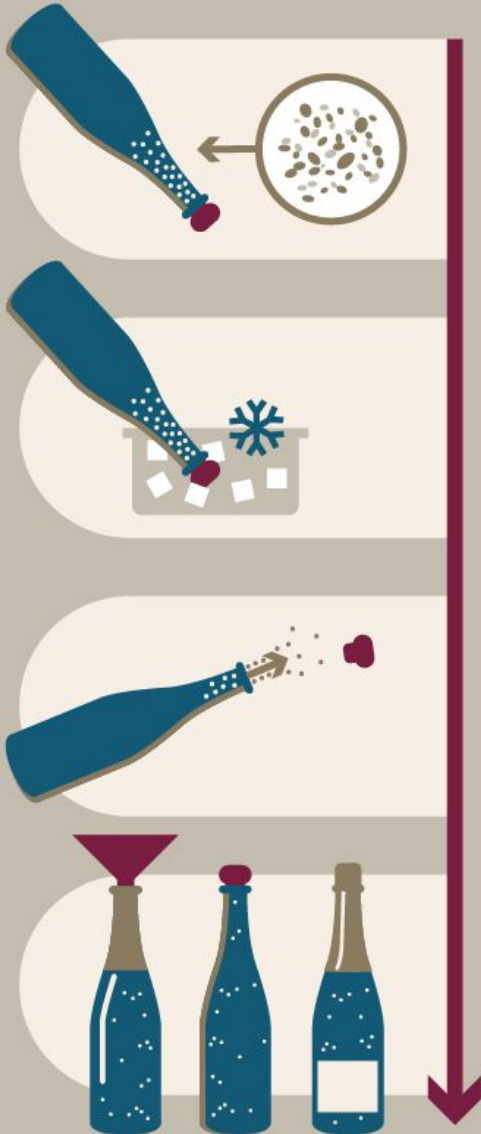
Yeast autolysis and slow
oxidation which both
contribute to give the
drink its tertiary aromas
of maturity and fullness.

The yeast

The other star of the champagne ?



Did you know? How are yeast deposits removed from bottles?



By the end of the riddling stage, the yeast is concentrated in the neck.

The trick is to immerse the neck in a cooling liquid (-25 - 27°C), which traps the sediment in an ice cube.

The bottle is then opened and, under gas pressure, the ice cube is ejected with the sediment.

A liqueur de dosage (a mixture of sugar cane and wine) must be added to the bottle to compensate for the inevitable loss of wine on opening.

Read more about Yeast and champagne !

You want to know more?
Take a look at our article
on our Trends Mag.

