### Traditional

1. **Picking by hand (whole bunches)**
   - Gentle extraction with minimal phenolics & colour from black grapes
   - Tradi vertical press - 160kg grapes for 100l of juice
   - whole bunch to help free run juice flow + avoid grape damage

2. **Whole bunch pressing**
   - 1st Fermentation
   - Over winter following harvest
   - 12-25C i.e. can be warm & quick (25C) to avoid fruit & fermentation esters
   - Mostly stainless steel
   - No MLF => fruitier & simpler sparkling
   - grape varieties fermented separately

3. **Blending & cold stabilisation**
   - Possibility to blend with base wine from previous vintages (up to 45% depending on houses)
   - Bulk blending tanks
   - cold stab to prevent tartrate crystals formation in bottle
   - #1 influence on final wine

4. **Bottling & tirage**
   - Addition of liqueur de tirage (sugar, yeasts & riddling agents)
   - Liqueur de tirage: 24g/l sugar for abv +1.2-1.3% & 4-6 atmospheres of CO2 pressure
   - Strong, dark bottles+ crown cap

5. **2nd fermentation/prise de mousse in bottle**
   - Slower (4-8 wks)
   - Colder (12C)
   - Use of yeast that flocculate & leave deposit easy to remove afterwards
   - Autoyis: actions of dead yeast cells after 2nd fermentation:
     - 1. Improves mouthfeel via polysaccharides release,
     - 2. reduces tartrate precipitation,
     - 3. improves protein stability
     - 4. creates acacia, biscuity, bready notes.
     - Significant effect only after 18mths and real differences after 5/10 years.

6. **Lees ageing**
   - Length – key
   - A. Most: 9mths min
   - B. Ch. NV: 15mths ageing w 12 on lees
   - C. Ch. Vintage: 36 mths min
   - #2 influence on final wine

7. **Riddling**
   - Tradi: bottles inclined and manually turned by remueurs. 6wks+
   - Now: gyropallettes (1st for Cava in 70s) with 504 bottles stacked on metal racks that change orientation to precipitate yeast plug into the neck of the bottle. 3days+
   - Bottles chilled & transferred w/ dead yeast deposit into tank
   - Clarification (filtered)

8. **Tank transfer**
   - Bottles chilled & transferred w/ dead yeast deposit into tank
   - Clarification (filtered)

9. **Disgorging**
   - Bottle necks frozen in freezing solution
   - Bottles up ended and frozen deposit flies out.

10. **Topping up dosage**
    - Bottles topped up w/ liqueur de dosage (sugar syrup & wine)
    - Bottles corked up + wire muzzle
    - 5-12g/l residual sugar for most sparkling wines
    - The longer on lees, the less dosage required.
    - Transversage used for smaller & bigger sizes (tank + bottling)

11. **Crémant / Cava / Champagne**
    - Likely to taste like sparkling version of still wine. NZ

### Carbonation

- CO2 injected into a tank of wine + pressure bottling

### Legal requirements

- 3 atmospheres: minimum fizziness. Sweetness levels:
  1. <6g/l - Extra Brut / Brut Nature / Extra Herb
  2. 6-15g/l - Brut/Herb
  3. 12-20g/l - Extra Sec/Extra Trocken
  4. 17-35g/l - Sec/Trocken
  5. 33-50g/l - Demi-sec/Halbtrocken
  6. >50g/l - Doux/Mild

### Styles

1. Non-vintage: blend of several years
2. Vintage: single year base wine (Champagne), min 85% (other regions)
3. Rosé: addition of red wine or skin contact (rare)
4. Blanc de blancs: 100% white grapes (Chardonnay for Champ.). Meaningless for basic sparkling wines.
5. Blanc de Noirs: 100% black grapes (P. Noir & Meunier in Champ.). Calif: can have white grapes, just indicates slight copper tint

### Asti

- Muscat must chilled at 0C until needed
- Fermentation in pressure tanks to 6% abv
- Fermentation interrupted via chilling
- Filtration + removal of yeasts
CHAMPAGNE

HISTORY
- Name from Campania meaning countryside in latin. 3 towns: Epernay, Ay, Rheims.
- 5th A.D.: 1st serious mention of wine making with St Rémi.
- Vine plantations since 9th century by local abbeys and nobles. Wine business prosperous thanks to closeness to Paris.
- Wine = still and mainly made from Pinot Noir.
- Champagne: 1st region to make sparkling wine
- 17th: Dom Pérignon improved quality of (still) wine by promoting low yields, severe pruning & careful harvesting. Wines used to stop fermenting in cold winters & resume in spring so release of CO2 and slight sparkle. Marquis de St Evremont banished to Britain introduced English society to sparkling Champagne wines after stronger bottle making introduced.
- 18th: sparkling wines would break even stronger bottles. Low production.
- 19th: Veuve Clicquot domain introduced the pupitres for the remuage process. Corks also got better. Scientist Chaptal understood 2nd fermentation better
- 1838: death of André Francois who left his formulae for qty of sugar to be added for 2nd fermentation.
- Mid 19th: young entrepreneurs Krug, Bollinger and Roederer set up business and the Champagne industry kicked off.
- 1927: InAO definition of Champagne area
- 1935: creation of Commission de Chalons headed by De Vogué, head of Moet; provided stability.
- 1941: creation of CIVC to represent the interest of the region’s growers vs. German weinfuhrers.

LOCATION
- 5 main areas:
  4. Cotes de Sérény: no Grands Crus

CLIMATE & WEATHER
- Cool continental, very dry. Mean July temp: 19C. Rainfall: 630mm/year
- Key risks: harsh winters, spring frost (esp. Vallée de la Marne) & fungal diseases

SOILS & TOPOGRAPHY
- Most of the Grand Cru villages on the slopes & around east-facing Cotes des Blancs (south of Epernay) or Montagne de Reims (south of Reims).
- Chalky soils so roots dig deep to aid draining and water retention. Soils very poor -> fertilising w/ cendres noirs (natural local compost)

GRAPE VARIETIES
- 3 grape varieties:
  1. Pinot Noir: 35% of plantings. Provides body and length on palate + biscuity flavours with age.
  3. Pinot Meunier: 40% of plantings early mutation of Pinot Noir provides attractive fruitiness in youth, mushroom complexity w age. Later budding so less risk of spring frost.

VITICULTURE
- Hi density planting(6-10,000 vines/ha). Vines replanted every 25-30 years.
- Relatively high yields (66hl/ha)
- Taille Chablis (Chardonnay) & Cordont (Pinot Noir & Meunier) retain high levels of permanent wood, aiding frost resilience.
- Harvest late September. Date set village by village + necessity to hit potential alcohol level set for each year’s harvest.

WINE-MAKING
- Base wine: minimum level 8% abv but possibility to chaptalise to 9.5% abv. Final wines: 12-12.5% abv
- Large & small bottles disgorged and decanted into a tank and then bottled (transversage)

TRADE
- Champagne = 5 million hl/year. 1 in 12 bottles of sparkling wine in the world.
- 301 Crus with scale price system according to location.
- Strong presence of cooperatives and individual growers: only 10% of vines owned by merchants, rest owned by 20,000 growers.
- CIVC: organises & controls production, distribution and promotion of Champagne wines + research. Set price for the grapes until 90. Financed by levy on production & tax on sales. Most importantly defends Ch. name and reputation.
- Production dominated by Champagne House and cooperatives. 7 biggest houses= 70% of sales
- Krug: small but important, founded by Johann Krug in 1830, specialises in prestige cuvees; only barrel fermentation for base wine. Owned by LVMH since 99.
- Bollinger: independent Champagne house producing top quality from pinot noir. Created in 1829. Use of partial barrel fermentation + tirage in bottles stopped with corks (not crown caps).
- Veuve Clicquot: Nicole Ponsardin, who is credited with invention of riddling and devising yellow label. Wine based on Pinot Noir grapes, mainly from Bouzy. Prestive cuvee: La Grande Dame.
- Pol Roger: family owned, founded in 1849, top quality but small brand. Winston Churchill’s favourite champagne.

OTHER TERMS
Cuvée: 1st & best juice from press.
Prestive cuvée: highest quality wine from given Champagne house.
**Crémant** (Alsace, Rhône, Burgundy, Loire, Pyrenees, Bordeaux, France)

### Definition
- Crémant: Dry sparkling wine made outside of Champagne using traditional method. NB: sparkling wine from Luxembourg also called Crémant.
- Mousseux: any French sparkling wine made by either traditional or Charmat method.

### Location

<table>
<thead>
<tr>
<th>Appellation</th>
<th>Year</th>
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<tbody>
<tr>
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<tr>
<td>Die (Rhone)</td>
<td>1999</td>
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<tr>
<td>Burgundy (esp. Cote Chalonnaise e.g. Rully &amp; Auxerre)</td>
<td>1975</td>
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<tr>
<td>Loire (Anjou-Saumur + Touraine)</td>
<td>1975</td>
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<tr>
<td>Limoux (south of France)</td>
<td>1990</td>
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<tr>
<td>Bordeaux</td>
<td></td>
</tr>
<tr>
<td>Jura</td>
<td>1995</td>
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</tbody>
</table>

### Climate & Weather
- Varies but best Crémants come from cooler sites (Loire, Burgundy, Alsace & Limoux).

### Soils & Topography
- Various but best Crémants made from grapes grown on calcareous soils e.g. Anjou-Saumur, Touraine, Burgundy, Limoux.

### Grape Varieties
- Non-aromatic varieties with high acidity.
- Crémant d'Alsace: Pinot Gris, Blanc, Noir, Riesling, Auxerrois & Chardonnay
- Crémant de Die: 100% Clairette. (#Clairette de Die).
- Crémant de Bourgogne: all grape varieties from region (Chardonnay, Pinot Noir, Gamay) but Gamay not more than 20% of blend.
- Crémant de Loire: most grapes (Chenin Blanc, Cabernet Franc, Grolleau) with Grolleau not more than 30% of any blend.
- Crémant du Limoux: Chenin Blanc (20-40%) + Chardonnay with the two needing to reaching 90% of blend. Pinot Noir & Mauzac (max 10%). Mauzac: relatively aromatic, hi acidity
- NB: Blanquette de Limoux = higher percentage of Mauzac but same traditional method.
- NB: Blanquette de Limoux Methode Ancestrale = undisgorged sparkling 100% Mauzac. Cloudy, sweet + less sparkling.
- Jura: min 50% Chardonnay, Savagnin, Pinot Noir.

### Viticulture
- Generally hi density planting with Max yields from 50hl/ha (Die, Loire, Limoux) to 80hl/ha (Alsace). Others: 65hl/ha.

### Wine Making
- Base wines: grapes must be whole-bunch pressed (thus hand harvested).
- Max yields: 100l per 150kg grapes (=Cava > Champagne)
- Traditional method with min 9mths ageing on lees.

### Particularities
- **Limoux**
  - Claims to have developed sparkling wines before Champagne (1531 in St Hilaire Abbey)
  - Higher cooler vineyards in eastern Pyrenean foothills.
  - Key grapes: Mauzac, Chardonnay, Chenin Blanc and then Pinot Noir for sparkling
  - Sparkling business dominated by cooperatives. Most famous estate: Domaine de l’Aigle.

- **Clairette de Die**
  - Done since Roman times according to some
  - Clairette de Die mainly Muscat blanc a petits grains +methode Dioise
  - Methode dioise = wine fermented to 3%abv and bottled for 2nd fermentation to 7-8%abv with hi levels of unfermented sugar. Lees ageing for 4mths and disgorging as per transfer method. Similar to Asti.

### Loire Sparkling

#### Location
- Mainly Saumur & Vouvray.
- Vouvray: birthplace of Chenin Blanc, very small town on the northern bank of Loire, viticulture developed by monks & monasteries.

#### Climate
- Cool continental with some Atlantic maritime moderation.

#### Soils
- Chalky limestone (Tuffeau blanc)

#### Grape Varieties
- Chenin blanc -> Vouvray -> wines with honeyed aromas and some weight.
  - NB: Chenin blanc = Pineau de Loire; early budding, late ripener; hi in acidity
- Chenin Blanc & Cabernet Franc -> Saumur
  - NB: Chenin Blanc most planted in Anjou-Saumur area

#### Viticulture
- Hi density planting.
- Yields 50hl/ha

#### Wine Making
- Base wine: cool years => grapes not ripe => issue
- Traditional method
**SEKT (GERMANY)**

| **DEFINITION** | • Sekt: sparkling wine  
|               | • Deutscher Sekt: sparkling wine made from German grapes. |
| **WINE MAKING** | 1. **SEKT**  
|               | • Base wine: 90% Sekt made from French, Italian or non German still wines.  
|               | • Tank method  
|               | • Styles: mostly dry (Trocken) or medium dry (Halbtrocken). Usually inexpensive.  
|               | 2. **Deutscher Sekt**  
|               | • Base wine: solely German wine mainly from Riesling, Chardonnay or Pinot Noir.  
|               | • Higher quality with wines carrying name and vineyard of origin + vintage + variety  
|               | • Made by Sekt manufacturers or by estate (if so, usually bottle fermented)  
| **TRADE** | • 375million bottles/year  
|               | • 94% Sekt (85% white) |

**CAVA (CATALUNYA, RIOJA & VALENCIA, SPAIN)**

| **DEFINITION & HISTORY** | • Spanish sparkling wines using traditional method.  
|                         | • 'Cava' means cellar; term adopted in 1970 instead of Champana. Denomination not limited geographically but production restricted to list of municipalities around Spain.  
|                         | • 1872: Codorniu, founded by Raventos family, made first bottles in San Sadurni de Noya after visit in France.  
|                         | • 1889: Freixenet founded by Pedro Ferrer  
| **LOCATION** | • Mainly Catalunya (95%), Rioja & Valencia.  
| **CLIMATE & SOILS** | • Catalunya: moderate to cool Mediterranean with most vineyards in altitude (200-500m) or higher (best).  
|                         | • Catalunya: limestone based  
| **GRAPE VARIETIES** | • Macabeo: neutral, ~50% of blend, vigorous & late budding so suitable for Cat's cooler climates, vaguely floral, low acidity.  
|                         | • Xarel lo: gives characteristic Cava flavours, slightly earthy, best planted in low altitude, very vigorous, productive and early budding (spring frost), mainly in Penedes area.  
|                         | • Parellada: finest element, appleey flavours and crispness, performs best >300m. Least planted of 3, produces large bunches of large grapes with good rot resistance  
|                         | • Chardonnay & Pinot Noir used by some incl. Cordoniu in past.  
|                         | • Monastrell & Garnacha for Rosado Cavas.  
| **VITICULTURE** | • Lo-density. Bush vines (en vaso) common but often replaced by trained vines for mechanicals harvesting.  
| **WINE MAKING** | • Gentle pressing: 150kg grapes -> 100l juice <= 80hl/ha.  
|                         | • Separate base wines blended before 2nd fermentation.  
|                         | • Traditional method with min 9mths lees ageing (30months for Gran Reserva). Min 4 atmospheres + 10.8 to 12.8% abv required for DO qualification.  
|                         | • Use of gyropallettes for remuage, invented in Spain  
| **TRADE** | • 1.2million hl/year (1/3 of Champagne).  
|                         | • Codorniu: #1 producer of bottle-fermented sparkling wine in world. 65% of turnover is from Cava. Wines made from 3 traditional Cava grapes, with no wine 'imported' and 10% of blend reserve wine. Have made some Cava with Chardonnay since 1992's vintage Cava. Expanded in US and Duero.  
|                         | • Freixenet: largest exporter of Cava, name comes from La Freixeneda, a plantation of ash trees originally owned by Pedro Ferrer’s family. 150million bottles produced every year. Focused on exports. International expansion too. |
## Asti

### Definition & History
- Asti DOCG: fully sparkling wine (3.5-4 atmospheres, 7-9.9% abv). Used to be called Asti Spumante. DOCG since 1993.
- Moscato d’Asti DOCG: less fizzy (max 1.7 atmosphere) and alcoholic (5.5% abv) frizzante dessert wine.
- Spumante: Italian sparkling wine
- Frizzante: semi-sparkling Italian wine. Usually from partial second fermentation in tank.

### Location
- Piemonte, Provinces of Asti, Cuneo and Alessandria.

### Climate, Soils & Topography
- Continental.
- Mountainous topography. Calcareous clay soils.

### Grape Varieties
- Moscato bianco: also called Moscato di Canelli, finest Muscat grape variety, ancient, versatile, low in alcohol, sweet.
- Best & riper grapes used for Moscato d’Asti

### Viticulture
- Small plots supplying Négociant houses which dominate production.
- Min potential alcohol for Asti 9% (Moscato d’Asti 10%)

### Wine Making
- Muscat juice stored at 0°C until needed. Asti method. Charmat for other Spumantes.

### Trade
- 80 million bottles every year of Asti (Spumante).

## Prosecco

### Location
- DOCG: Conegliano-Valdobbiadene in Veneto
- DOC: wider Prosecco area including Treviso (cool region).
- Cartizze area held superior Prosecco as cooler area of the DOC zone.

### Climate, Soils & Topography
- Moderate continental (cold winters). Alpine influence.

### Grape Varieties
- Prosecco (Glera): native to Veneto, rather neutral. NB: Prosecco grape to be called Glera if outside delimited Prosecco region

### Viticulture
- Hi yields. Often harvested late (end October/early November).

### Wine Making

### Trade
- 28 million bottles every year with 7 million frizzante and 20 million spumante.

## Franciacorta

### Location
- DOCG: delimited Franciacorta in Lombardy around province of Brescia.
- Upcoming wine region.
- 1st Spumante by Berlucchi house in 1960s.

### Climate & Soils
- Cool continental, w warm days & cool evenings. Mineral-rich gravely/stony soils deposited by glaciers.

### Grape Varieties
- Chardonnay, Pinot Blanc & Noir

### Viticulture
- Hi density (4,000 vines/ha), no ‘big vines’ (e.g. Tendone or GDC) authorised

### Wine Making
- Gentle Fractional must pressing (to separate finest from coarsest wines) mandatory.
- Traditional method with 25 months lees ageing (37 for Riserva).

### Trade
- 30,000hl sparkling wine/year. Main houses: Ca del Bosco, Cavalleri & Bellavista.
- Great self regulations amongst producers to replicate Champagne strict model and production zone.

## Lambrusco

### Location
- Non-DOC Lambrusco = sweet, partially fermented grape must (alcohol too low to qualify as wine). Red/white/rose.

### Climate & Soils
- Warm Mediterranean climate w warm days & cool evenings. Fertile alluvial soils.

### Grape Varieties
- Lambrusco red grape with 60 subvarieties

### Viticulture
- Commonly hi yields.

### Wine Making
- Mostly tank method and heavily processed.
- Small proportion of bottle-fermented Lambrusco. These are usually bone dry / medium sweet.

### Trade
- Principally produced in cooperatives. Lambrusco Reggiano most common of the DOC with 250,000hl/year.
## Australian Sparkling Wines

### Location
- Top: Mainly cool climates e.g. Yarra Valley, Great western (Victoria) or Tasmania.
- Basic: Big Rivers Zone.
- Sparkling Shiraz: McLaren Vale, Clare Valley, Great Western or big rivers zone (for basic).

### Climate & Soils
- Big rivers zone: hot
- Tasmania: cool due latitude + cold oceanic influences
- Great western: cool due to altitude
- Yarra Valley: cool due to altitude + ocean influence.

### Grape Varieties
- Basic: various incl. Thompson seedless
- Premium: Chardonnay & Pinot Noir
- Reds: mainly Shiraz

### Viticulture
- Hot sites: early harvest to avoid loss of acidity + excessive must weights

### Wine Making
- Premium: prepared same way as Champagne with less need to blend different vintages thanks to limited weather variations.
- Most: Transfer method
- Premium: traditional method
- Some basic Shiraz: tank method

## New Zealand Sparkling Wines

### Location
- Mostly in Marlborough.

### Climate & Soils
- Cool, maritime, dry and very sunny.
- Free draining soils, which allows hydric stress to be controlled by irrigation.

### Grape Varieties
- Mostly: Chardonnay & Pinot Noir

### Wine Making
- Base wine production as per Champagne. Less inter-vintage blend required.
- Transfer method most common. Premium: traditional method.

## Californian Sparkling Wines

### Location
- Basic: Central valley.
- Premium: Cameros (Sonoma/Napa) and Anderson Valley (Mendocino) and also Oregon.

### Climate & Soils
- Carneros & Anderson valley: cool Mediterranean, cooled by ocean breezes.

### Grape Varieties
- Premium: Chardonnay & Pinot Noir

### Wine Making
- Premium: base wine heavily influenced by Champagne + traditional method

## South African Sparkling Wines

### Location
- Cooler sites or canopy-shaded warmer sites such as Robertson.

### Climate & Soils
- Warm Mediterranean. Various soils with some rich in calcium.

### Grape Varieties
- Chardonnay & Pinot Noir but also Chenin Blanc & others.

### Wine Making
- Premium: Champagne influenced.
- Cap classique: traditional method. Usually tank method for aromatic varieties such as Sauvignon blanc or Muscat.

## South American Sparkling Wines

### Location
- Mendoza (Arg) Brazil: Asti-like sweet sparkling Muscats for local market.

### Climate & Soils
- Mendoza: warm continental moderated by hi altitude; very dry with irrigation from Andes.

### Grape Varieties
- Mendoza: Chardonnay & Pinot Noir

### Wine Making
- Tank method most common. Premium: traditional method.
THE BUSINESS OF SPARKLING WINES

FACTS & FIGURES

DATAMONITOR (2009)
• Sparkling wines (incl. Champagne): 8.7% of the £9.9m value sales of wines (fortified, sparkling & still) in the UK.

EUROMONITOR (2010)
• 2010: sparkling wines represent £1.6m (+8% since 2005).
• Sparkling wine value sales increasing by 3% and volumes by 7% in 2009-10.

CHAMPAGNE
• Although champagne sales improved during the latter part of 2009 and early 2010, through heavy promotions driving volume growth, consumers continue to chose cheaper but high-quality alternatives of sparkling wine, such as Cava and Prosecco.
• 2010 Top 5 Champagne brands in volume: Moet & Chandon (12%), Lanson (8.8%), Veuve Cliquot (6.6%), Heidsieck Monopole (5.1%), Bollinger (2.9%). Combined OL brands: 14%

OTHER SPARKLING
• Other sparkling wines vs. Champagne have grown by +41% between 2005 & 2010.
• Cava’s strong performance came from Codorniu sparkling wine, which saw strong volume growth of almost 13%.
• 2010 Top brands are: Freixenet Cordon Negro (6.5%), Codorniu (6.2%), Jacob’s Creek (4.8%), Martini Asti (4.1%)

KEYNOTE (2011)
• Sparkling wines = 11.5% of wine UK market (excl. Fortified wines) with £1.4m sales
• LVMH main Champagne advertiser with £800K spent on Moet & Chandon and Dom Perignon brands.

DIPLOMA UNIT 1 (2009 – BASED ON IWSR UK DATA)
• Sparkling wine is dominated by sparklers produced in the Old World. The Old World share (excluding the UK) accounts for 80 per cent of all sparkling wine, excluding Champagne, consumed in the UK.
• Spanish sparkling, i.e. Cava, is the big leader here, accounting for 47 per cent of all sparkling wines (excluding Champagne) consumed in the UK.
• The top three account for 84 per cent share of the market.
• UK: Heidsieck Monopole Champagne sales trebles between 2011 and 2009.

DIPLOMA UNIT 1 GLOBAL
• Sparkling forecast to hit 2,500m bottles in 2014 (Source: IWSR 2011)
• Top 3 sparkling consuming countries: Ger (500m blts/yr), France, Russia. UK: 6th with 100millions bottles/year
• UK second Champagne market behind France with 40m blts/year

Owners of the top sparkling wine brands selling in the UK market, by each country of origin

<table>
<thead>
<tr>
<th>Country</th>
<th>Brand</th>
<th>Owner</th>
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<tbody>
<tr>
<td>Spain</td>
<td>Codorniu</td>
<td>Codorniu</td>
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<td>Spain</td>
<td>Marques de Monistrol Sparkling Wine</td>
<td>Arco Bodegas Unidas</td>
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<td>Pelorus Sparkling Wine</td>
<td>LVMH</td>
</tr>
<tr>
<td>US</td>
<td>Beringer Sparkling Wine</td>
<td>Fosters Group</td>
</tr>
</tbody>
</table>

Source: IWSR UK Domestic Market 2009 courtesy Moët Hennessy 2011