

A Beginners Guide to Sparkling Wine

An example of a famous and very sweet wine classification is that of sparkling wine, and these are commonly sold in stores that exclusively only sell these types of wine. Interestingly, the discovery of wine that is sparkling is thought to have been a mistake.

Bubbly wine is usually associated with celebration and wealth. But when it comes down to learning to taste this type of wine in a well-rounded, sophisticated way, you will need to brush up on your basics. Doing so will ensure you enjoy and appreciate the wine much more than if you were unaware of its origins.

A notable bubble wine is Champagne. In terms of the vintage and the production process of this type of wine, it is produced exclusively in a French region called Champagne. Someone can create this type of bubble wine in the same way in another area, but if it is not produced in Champagne, it cannot be labelled as such. As the fermentation process occurs, the temperature of the bottle of Champagne rises, and as the bubbles form, they create the distinctive flavour that is characteristic of Champagne.

What makes the wine bubbly?

Some of these wines can be made by using apple cider vinegar and other fruits in the fermentation process. However, most commonly, the way to make sparkling wine is through a specific technique for this type of winemaking. After white grapes have been pressed in the same way as to create white wine, they go through a second fermentation process. This involves adding yeast to the wine and bottling it to trap the carbon dioxide inside, thus giving the wine bubbles! This occurs when the carbon dioxide reacts with the sugars in the grape to create bubbles. An excellent place to find these wines in America is in states such as Texas and California.

What does this wine taste like?

When you smell food before you taste it, you are opening up your senses to determine any unique aromas that are present to gauge what the food itself may taste like. This is not different from when you taste [sparkling wine](#), and this exercise is widely believed to impact what you think the wine tastes like.

The sugars and flavours which come from the grapes have an impressive impact on the end result of the sparkling wine. The aromas are actually locked into the juice and stored in the bottles. As time passes, these aromas change and sometimes transform into unrecognisable bouquets, varying from bottle to bottle, year to year.

Many people associate the taste of bubble wines with these aromas, and these aromas are usually incorporated into the blend along with the sweetness. The smells from the blend are often more prominent than the actual sweetness of the wine itself. This has to do with how the mixtures are tested before being bottled. Since the aroma of a blend cannot be accurately tested while the wine is in the bottle, the actual smell from the bottle will be much more potent than in the wine glass.

English vs French Bubbly Wine

If you look over the list of ingredients that go into the making of wine which includes both the grapes and the rest of the ingredients, you will notice that English bubble wines do not contain as much of these as French wines. Now, the reason for this is pretty apparent. In England, there is much less humidity around the year. Since English grapes are more suited to this environment, the wine can ferment better and last longer when harvested at the right time of year, thereby increasing the amount of alcohol.

Another way English bubble wines have less sugar than their French cousins is that they are aged for a more extended period. This can be attributed to the fact that most of the grapes used in the process are of the extra dry variety. The extra dry grapes are of the highest quality and are very flavourful, and the reason for this is that extra dry grapes have less sugar in them.

Resources:

- [Italian Wine - Austin College](#)
- [French Wine - HelpSite](#)
- [Chilean Wine - Hyperhiz](#)
- [Burgundy Wine - Merchant Circle](#)
- [The Lane - Patreon](#)
- [Dominus - Steemit](#)