

## Club del Vino

### Blanc de Noirs, Cava, Cremant, and Prosecco.

Wines presenters: Jaime Jaramillo and Xavier Vila.

Type of tasting: Open

#### *Tasting overview*

The main objective of this tasting is to compare how 4 different sparkling wines perform when being used for a full meal.

These are the wines:

- 1- Louis Bouillot Blanc de Noirs—for our diehard black-grape friends
- 2- Lucien Albrecht Cremant Brut NV
- 3- Lamarca Prosecco
- 4- Juve & Camps Reserva, cinta purpura.

Information on the wines:

#### *Why and how we got them*

We thought that it would be interesting to test how sparkling wines perform as the chosen wine for a full meal, especially one conceived as a holiday gathering with family or friends. It's not that usual having only sparkling wine for dining, although this is a growing trend in some areas, and well consolidated in others like Catalonia.

**The Louis Bouillot Blanc de Noirs** <http://www.louis-bouillot.com/en/collection.r-384/les-classiques.r-349/perle-de-nuit.v-10306.html#.WibFB7aZnZI> can be bought in Total Wine as one of their Winery Direct wines for a price of \$ 19.99 a bottle.

**The Lucien Albrecht Cremant Brut NV** [https://www.lucien-albrecht.com/wp-content/uploads/2016/01/FTA\\_C\\_BRUT.pdf](https://www.lucien-albrecht.com/wp-content/uploads/2016/01/FTA_C_BRUT.pdf) can also be bought at Total Wine as a Winery Direct wine for \$ 22.99. This wine has a rating of 90 points in Wine Enthusiast.

**The La Marca Prosecco** <http://www.lamarcaprosecco.com/> is an easy to find product in all the DMV area. In this case it was bought in the Montgomery County liquor store in Bethesda, MD, for a reduced price of \$12.99 a bottle.

**The Juve & Camps Cava** was bought in the same store at a regular retail price of \$13.99. <http://www.juveycamps.com/es/cavas/detail/product/cinta#ficha>

### *Varieties used*

**Louis Bouillot Blanc de Noirs-** Blend of Pinot Noir, in Burgundy, and Gamay, its counterpart in the Beaujolais. Blanc de noirs are produced by quickly removing the skins from the juice after the grapes have been pressed. This technique prevents the pigment in the grape's dark skin from transferring too much color to the wine. These wines may vary in hue from pale pink to apricot to salmon; seldom are they clear or "white." Yet, the blanc de noirs is a bubbly clear wine.

**Lucien Albrecht Cremant Brut NV-** A blend including Pinot Blanc–Auxerrois 50%, Pinot Gris 25%, and Riesling 25%. The harvest of the grapes for this wine starts generally a few days earlier than the harvest for the still wines to preserve acidity and freshness. This wine has an *Appellation d'Origine Contrôlée Crémant d'Alsace*, which is celebrating its 40<sup>th</sup> anniversary this year.

**La Marca Prosecco-** Glera grapes, formerly known also as prosecco. Please note that other grape varieties may be include in a prosecco, up to a maximum of 15% of the total, such as Verdiso, Bianchetta, Trevigiana, Perera, Glera lunga, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Noir. Prosecco can be lightly sparkling (frizzante) or fully sparkling (spumante) and can also vary based on the amount of residual sugar in the wine. While prosecco is not a sweet wine it can be categorized depending on the amount of residual sugar left and, therefore, the degree of dryness. From driest to sweetest we will find Brut, Extra Dry, Dry and Demi-Sec.

**Juve & Camps cava-** 3 traditional varieties, Xarel.lo, Macabeu and Parellada grapes combined (33% each). The combination brings a brightly coloured product with greenish hues. On the nose is reminiscent of white fruit, floral notes and toasted bread. On the palate is bright, lively and pleasant. It has a 12% graduation,

with an average of 24 months ageing in bottle. The traditional method of elaboration for cava is the same one as used for champagne, the so called “methode champenoise” but adapted to the local varieties.

### ***Areas where they come from***

**The Louis Bouillot Blanc de Noirs** comes from Nuits-Saint-Georges in Burgundy. This wine also has an *Appellation d’Origine Contrôlée Crémant de Bourgogne* since 1975, covering a particularly large territory that stretches from the north of Burgundy to the south, covering the Chablis region, the Châtillonnais, the Côte de Nuits and the Côte de Beaune, the Côte Chalonnaise, the Côte Mâconnaise, and into the Beaujolais.



**The Lucien Albreth Cremant Brut NV** comes from Orschwihr in southern Alsace, almost butted against the German border. Orschwihr, is a wine-growing village, which used to be controlled by the bishops and the nobility: the bishops of Strasbourg, Basel and Hapsburg in particular.



**The La Marca** comes from Italy's lush village of Prosecco, near Trieste, where the grape and wine originated. Prosecco Denomination of Origin is produced in nine provinces spanning the Veneto and Friuli, Venezia and Giulia areas.



**The Juve & Camps** wine is grown in the Catalan towns of Espiells, La Cuscona and Mediona, in the Alt Penedes “comarca” or Catalan county. Espiells is the largest of the Juve & Camps states, with 200 hectares of vineyards on the slopes of Montserrat, a mountain that emerged from the sea millions of years ago and presides over the country, protecting it from the cold north winds.



***What to expect regarding taste, how they compare to each other.***

The blanc de noirs is a generous, fruit-packed wine. The nose is expansive. In the mouth, it's all about the powerful, vinous structure provided by the pinot noir. Rich and balanced, it has a sustained fruity finish.

The cremant de Alsace is dominated by the pinot blanc varietal, yielding freshness, structure and subtleness. The riesling adds definition to the blend, where the pinot gris gives some creaminess and charm. The bubbles are fine and delicate with regular mousse persistence. Lots of floral on the nose and a fruity lively mouth feel.

The glera grapes used for prosecco are characterized by delicate, golden straw color and lively effervescence, with aromas of fresh citrus, honey and white flowers. The palate is fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones. Prosecco is a light, refreshing and inexpensive sparkling wine. It is an integral part of most luncheons, weddings, birthday parties and other celebrations throughout Italy, as is also a popular before-dinner drink (aperitivo) Italians sometimes combine Prosecco wine with white peach nectar to make a Bellini, Venice's most famous cocktail, or mixed with lemon sorbet to create a frothy, sweet after-dinner drink called Sgroppino.

All these characteristics are in contrast with champagne solemnity, a way more refined product not usually used to be mixed, and with the stronger sobriety of cava. The Juve & Camps product is made with the top quality must from selected grapes, and it has a persistent aroma that lingers for a long time, meant therefore to be drunk by itself.

### ***Why Catalonia specialized in cava***

The Penedes area got hit by the phylloxera, the common name of a species of bugs that also refers to a disease cause by these insects. It was a pest native of eastern United States which was introduced in Europe towards 1863 with plants imported that devastated vineyards from 1868 on. This disease arrived in Catalonia in 1887. The subsequent grape destruction brought a renewal of the varieties planted, and the local farmers chose to introduce white local quality varieties instead of the red ones used before. This move facilitated the cava concept development, although cava was known before to the extent that Francesc Gil and Domenec Soberano presented the product in the 1868 Paris Universal Exposition.

Notes:

We can distinguish different cava types depending on the sugar added on it.

- **Brut Nature** up to 3 grams of sugar per liter, only wine added
- **Extra Brut** up to 6 grams, only wine added
- **Brut** up to 12 g
- **Extra Dry** between 12 and 17 g
- **Dry** between 17 and 32 g
- **Semidry** between 32 and 50 g
- **Sweet** more than 50 g

**Depending on ageing time cava can be...**

- **Joven**, 9 to a 15 months
- **Reserva** 15 to 30 months
- **Gran reserva** more than 30 months