



Champagne Taste Testing Guide



Driest ↑

CHAMPAGNE BRUT NATURE - A refreshing drink with little to no sugar, Brut Nature is a champagne at its natural or driest state, dry but refreshing.

CHAMPAGNE EXTRA BRUT - Like most dry categories, Brut is made from grapefruits like Pinot Noir, Pinot Meunier, and Chardonnay. Extra Brut is a perfect choice for people who believe that too much sweetness in wine overpowers natural flavors.

CHAMPAGNE BRUT - The most popular for wine enthusiasts, a style of that's neither too dry nor too sweet and is crafted from Pinot Noir, Pinot Meunier, and Chardonnay.

CHAMPAGNE EXTRA DRY - Sweeter than Brut but not sweet like Demi-sec, you'll detect sour and sweeter tastes resulting from combining green fruit, citrus notes, and almond/brioche flavors.

CHAMPAGNE DRY - Made from grapes such as Chardonnay, Pinot Meunier, and Noir that give it a fruity aroma and perfect acidity to pair with other drinks and foods. Champagne dry has a noticeable dryness you can't find in other dry varieties.

CHAMPAGNE BLANC DE BLANCS - Winemakers use white grapes only to produce this Champagne, its name translates to "white of whites." Chardonnay grapes give this Champagne to have a light, fresh flavor.

CHAMPAGNE ROSÉ - Its pink hue ranges from dark red to salmon, with an intense fruity flavor of berries and can be light or fuller-bodied, making it a perfect afternoon drink.

CHAMPAGNE BLANC DE NOIRS - A clear pale color displaying yellow-gold hints, delicate freshness, and a fruity aroma making it a perfect drink for any meal.

CHAMPAGNE DEMI-SEC - A good choice for sweet wine lovers. It's the second sweetest bubbly after Doux. This Champagne is a blend of grapes such as Chardonnay, Pinot Noir, and Pinot Meunier that pack the Champagne with intense fruit flavors.

CHAMPAGNE DOUX - The sweetest of all French Sparkling wines and is considered a dessert wine made from Pinot Noir, Pinot Meunier, and Chardonnay.

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