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# SPARKLING WINE TASTING IN THE RESTAURANT TALLI

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<b>Abstract</b>  <p>The aim of this project was to conduct a sparkling wine tasting for the restaurant Talli and to prove that it can be profitable for them. The event included not just a degustation of sparkling wines but also an education for customers about sparkling wines, methods of production, combinations with food, etc.</p> <p>The theoretical part contains information about sparkling wines, their types, grapes, areas and methods of production, combinations with food, organizing a tasting, description of typical glasses for it and useful tips for it.</p> <p>As research methods were used literature review, interviews with the manager of the restaurant, with the chairman of the Wine club, with the director of Sommelier School in Russia, questionnaire for customers after an event, calculations of costs of products and profit for the restaurant and comparison with similar degustation in Russia.</p> <p>It is assumed that a wine tasting as event could be a good suggestion, a new product for the restaurant Talli.</p>		
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## 1 INTRODUCTION

Goldstein (2006, 32) states: “Most people believe that all sparkling wines are Champagne. This belief is true only to the extent that the region of Champagne, in northwestern France, is universally revered as the spiritual home of bubbly.” All Champagne is sparkling wine but not all sparkling wines are Champagne. Champagne is the classic example of sparkling wine. Sparkling wines is a separate category of wines. They have such special characteristics as original tastes and aromas, and also fizzy and effervescence structure. Because of this specialty sparklers can be combined in a good way with a big variety of meals. Sparkling wines can be white, rose and red (the most common are white sparklers) with different level of sweetness (from brut nature to luscious); also they can be slightly-sparkling and full-sparkling.

Wine tasting is an examination and evaluation of the wine by smell and taste. The practice of tasting wines appeared with their production; nowadays professionals in this area are named “sommeliers”. There is a wide area of different wine tastings – red, rose, white wines; comparison of wines from one region; comparison of wines from different regions made from the same grapes, sparkling wines; etc. To organize wine tasting lot of different moments should be taken into account: temperature of wines, glasses for tasting, light in the room... An organizer must think about all details.

This project is about sparkling wines, their combinations with food, organization of the tasting and conducting it in the restaurant Talli.

## 2 PURPOSE OF THE THESIS

The main idea of this project is to create and organize a sparkling wine tasting for the restaurant Talli. The conception is to conduct not just a wine tasting but an event where customers could get knowledge about the whole process of wine-making and combining sparklers with food. The idea for this thesis was found during the course “Harmony of food and wines” after creating some tastings about food and wine combinations. The organizational process (searching for wines and good combinations for them, cooking foods for the tasting, and understanding of good or bad choice of combinations during tasting) was so interesting for me that I decided to try to organize a wine tasting for the restaurant Talli. The manager of the restaurant agreed with my idea and it was decided to organize a sparkling wine tasting on “First of May” (“Vappu”). Some time later it was decided to organize it for members of Mikkeli Wine club (Mikkelin Viiniseura). Some other courses also helped to reach all aims and objectives of this project: “Equipment technologies in service industries” helped a lot with ways of using different equipment, “Customer-oriented nutrition” helped in cooking healthy food, “Purchasing and acquisition” helped to understand the process of purchasing products and goods to the restaurant, “Basics of research and development work” helped to find research methods and analyze data. Practical training in the restaurant Talli also helped a lot, primarily in cooking food fast, healthy and without waste of resources.

Wine tastings can be a new and profitable product for the restaurant Talli. The aim of this project is to prove it. Research methods were found after lessons of the course “Basics of research and development work”. (Kushcheva 2013.) As research methods were used:

- literature review,
- interviews with the manager of the restaurant; with the chairman of the Wine club; with the director of Sommelier School in Russia,
- questionnaire for customers after an event,
- calculations of costs of products and profit for the restaurant,
- comparison with similar degustation in Russia.

Literature review is searching and analyzing of literature on a selected topic (books, articles, research works, theses, documents, etc.) For this project books in English and Russian languages, articles in English, documents and laws were analyzed to collect information about sparkling wines and setting up a tasting. Interview is a conversation between people during

which an interviewer ask questions for an interviewee to obtain information. For this project three interviews were conducted: with the manager of the restaurant to find out information about previous tastings and discuss the organizational process; with the chairman of the Wine club to find out information about Mikkeli Wine club; with the director of Sommelier School in Russia by e-mail to find out information for comparison with Russia. These interviews were conducted because it was the easiest and better way of receiving information. Questionnaire is a written method of obtaining information by answering questions prepared in advance. For this project the questionnaire for customers was conducted after an event to collect opinions about the event, wines, combinations with food, etc. Questionnaire was conducted because of importance of receiving information about the evening. Calculations of costs of products and profit for the restaurant were used to understand profitability of this project for the restaurant Talli. Comparison is a process of identifying similarities and differences between objects, countries, etc. For this project was made a comparison with similar degustation in Russia to understand differences between two countries in organizational process and prices.

The structure of this thesis includes six chapters, bibliography and appendices. The first and second chapters contain general information about the history of the Champagne province, appearance of sparkling wines, methods of production and countries producing sparkling wines, organization of wine tasting, rules of combining food and sparkling wines. The third chapter describes planning a sparkling wine tasting which includes information about target group and restaurant Talli, research methods, choosing wines and food combinations for them, invitation of participants, counting costs of products, planning the presentation for tasting, preparations for the evening, implementation of the evening and results, comparing with similar tastings in Russia. Conclusion chapter includes summary of results, analyzing of profitability and usefulness of such tasting in the future.

### **3 INFORMATION ABOUT SPARKLING WINES**

#### **3.1 History of Champagne province**

The word “Champagne” comes from Latin “Campania” and means “plain”, “valley”. Romans were the first inhabitants who have planted grape in Champagne region. The soil contains a lot

of chalk and during the Roman Empire era it was mined for building houses and roads. Bishops governed Champagne region over several centuries after fall off of the Roman Empire, a wine-making was encouraged by church. Abbeys started to fell the forest and planted grape at the beginning of the VI century. Champagne earldom began to form in the X century. Monks handled with the grape selection and paid a lot of attention to the quality of wines. Popularity of Champagne wines grew fast. An attribute for sparkling of Champagne wines was observed already in the middle Ages but that time it was considered as a defect and they were known not as 'Champagne' or 'Champagne wines' but as *vins de Reims* ('wines from hills' – from Montagne de Reims) and *vins de la rivière* ('wines from the river' – from Vallée de la Marne). It is interesting that in the XVII century both types of grapes – white and black - were pressed all together (nowadays it's forbidden) but nevertheless the quality of wines was becoming better and better. Decantation (a discharge of the wine from the sediment in the barrels) and adsorbing wine with egg-whites were used widely. (Zybtsev 2001, 14-55.)

Gradually farmers began wine-making and the specialization of wine types was completed by the end of the XVII century. In Vallée de la Marne were made mostly white wines and in Montagne de Reims red wines. A lot of 'grey' wines (*vin gris*) were also made by aging a mash (non-colored juice) on the skin of black grapes. This wine had light pink color sometimes with a grey tint. Grapes of that period were Fromentin, Gue, Morillon Noir, Morillon Meunie, Arban. It is interesting that black and white types of the grape Morillon were varieties of Pinot Noir and Pinot Meunier. (Zybtsev 2001, 14-55.)

Wine-makers understood that it's better to harvest ripe grapes and they had also started to grow only high-quality grapes but vinification was on the intuition level still. For wine-makers it was very hard to compete with neighbors Burgundians who made only red wines because their wines have had higher quality and more saturated color. (Zybtsev 2001, 14-55.)

The period from the middle of the XVII century to the beginning of the XVIII century is considered as the period of appearance of champagne. Traditionally Dom Pierre Pérignon is known as the inventor of *methode champenoise*. For about fifty years he was working as the house-keeper of the Hautvillers abbey where he has made experiments with mixing wines from different regions of the Champagne province. Perhaps he was the first who had understood and used bases of contemporary wine-making: strict selection of grapes, exact time for

harvest, the art of assemblage – mixing of wines from different grapes and different regions. (Zybtsev 2001, 14-55.)

Nevertheless champagne ‘was born’ by natural method although modification of ‘methode champenoise’ took many more years. Any wine has a natural tendency for sparkling: when it becomes colder in autumn fermentation stops, and until spring the wine ‘sleeps’. In spring the producers start to bottle wines and the fermentation starts again, and as the byproduct of it carbon dioxide is formed and the wine starts to ‘sparkle and play’. The climate in the Champagne region of France which is situated in the north of France is ideal for that. (Zybtsev 2001, 14-55.)

Mass-production of bottles began at the end of the XVII century: at first in England, then in Holland and at last in France. These bottles were made from a thick glass and were appropriate for storing and transporting wines and champagne. With the appearance of bottles wine-makers had started to bottle wines from barrels in spring time, the fermentation started again but carbon dioxide couldn’t erupt from a corked up bottle and saturated the wine. Wine-makers understood that such wine will make more profit for them than normal wine. However, problems existed. Unfortunately sparkling wine could not always be obtained by natural way; moreover too many bottles blew up in cellars. Firstly the way of corking was improved. Initially wooden bungs were used for corking wrapped around with oakum after what neck of the bottle was closed by sealing wax. But soon wine-makers started to use corks (maybe dom Pérignon was also the earliest explorer here). First champagne houses had appeared in that period and exist nowadays: ‘Ruinart’ in 1729, ‘Moët’ (nowadays ‘Moët & Chandon’) in 1743, ‘Cliquot’ (nowadays ‘Veuve Clicquot-Ponsardin’) in 1772, ‘Roederer’ in 1776. (Zybtsev 2001, 14-55.)

The progress in wine-making had stopped for a time after the Revolution in 1789 and the Napoleonic Wars at the beginning of the XIX century. The quality of wines fell down: wishing to make a profit, grapes were harvested not in time, there was no selection of grapes, and moreover fruit trees and vegetables were planted on vineyards all together with grapes. However the government raised taxes for dishonest wine-makers and reduced taxes for those who had made high-quality wines. The process of optimization of ‘methode champenoise’ took place. One of the problems was the sediment in the bottle; champagne was poured from one bottle to another for several times after which a part of carbon dioxide disappeared. Soon in 1825 machines



for wine bottling were invented, then in 1827 machines for batching and washing bottles, and in 1870 an operation of putting the muselet on the cork was automatized. Vinification was improved during the XIX century, the production raised. New champagne houses were established: 'Henriot', 'Perrier Jouet', 'Laurent-Perrier', 'Billecart Salmob', 'Mumm', 'Bollinger', 'Pommery', 'De Venoge', 'Deutz', 'Pol Roger', 'Charles Heidsieck' and others. The production of dry sparkling wines began in the second half of the XIX century. The scientific basis of 'methode champenoise' was also founded and researches of Lois Pasteur played a big role in it. The technique of freezing the drop-down sediment in the bottle was invented. (Zybtsev 2001, 14-55.)

Unfortunately in this period an invasion of phylloxera began and it lasted for several decades. Farmers tried to fight with it with different methods until the decision was found. The decision was to inoculate French grapes to roots of American vines which are resistant to phylloxera. After defeating phylloxera farmers feared that the quality of wines will be worse. Degustation of wines from several vineyards which were not destroyed by phylloxera and wines from inoculated grapes showed that they had similar characteristics.

Then began a struggle for the name 'Champagne' and the establishment of clear boundaries of vineyards which belong to the Champagne province. This struggle had finished in 1927 by passing the law about demarcation of vineyards. In this law were listed all villages of the Champagne province where it is allowed to grow grapes for champagne. Grapes for champagne were also determined: Pinot Noir, Pinot Meunier and Chardonnay. In 1935 the law which confirmed an appellation for champagne wines was passed (in 1978 it was modified). In 1922 the union of wine-growers was founded and in 1941 it was reformed to CIVC – 'Comité interprofessionnel du vin de Champagne'. The main objective of it is protection of champagne appellation and general interests of manufacturares, coordination of their activity, professional help, degustations and protection from falsifications. (Zybtsev 2001, 14-55.)

Nowadays wine-making in the Champagne province is raising. Mainly manufactures are large firms which have huge financial possibilities. However some small manufacturers also proved that they can make good wines with high quality. (Zybtsev 2001, 14-55.)

### 3.2 Methods of production sparkling wine

According to Murphy (2013, 68-69) four methods of producing sparkling wines take place nowadays: 1) the traditional method, 2) the transfer method, 3) the tank method, 4) the carbonation method. These methods are based on three ways of producing bubbles in a wine: secondary fermentation in the bottle, second fermentation in the tank, and carbonation. (Murphy 2013, 68-69.)

1) According to Stevenson (2005, 16-19) the traditional method is the classic method of producing Champagne and sparkling wines in the world. In the world *methode champenoise* is also known as *méthode traditionnelle* or *method classique* in France, *metodo classico* in Italy, and *Cap Classique* in South Africa. The process of producing is the following:

Harvest - grapes should be harvested by hands in case to be ensured that grapes are brought clean and undamaged.

Pressing – grapes should be pressed as soon as possible because skin contact with dark grape varieties will taint juice. The idea of traditional basket press is to extract the juice slowly and methodically. Two pressings are used. The first press is called the ‘cuvée’. It is the highest quality juice. The second pressing is called the ‘tailles’ (or tails) and it has lesser quality. The volume of juice from each pressing which can be included in the final product is strictly regulated by appellation regulations – for 100 hectoliters of Champagne A.O.C. should be used 80 hectoliters from the ‘cuvée’ press and 20 hectoliters from the ‘tailles’ press.

First fermentation – it is relatively quick and warm. While it, alcohol is moderated in a wine (sugar is converting into alcohol and carbonic gas) and a wine has high acidity.

Blending - its aim is consistency over the years. Champagne producers pride themselves on their great skills of blending different vintages to create a signature ‘house style’. Here a producer may have a variety of wines from different grapes, vineyards and even years. Nevertheless Champagne should be produced from base wines of the one year.

Second fermentation - special mixture (still wine, sugar, yeast) – *Liqueur de triage* – is added to the wine in bottles to create bubbles. The bottles are corked up with a crown cap and laid to

rest horizontally. Active yeasts begin to consume the available sugar and produce the alcohol. A by-product of this fermentation is carbon dioxide which can't escape from the bottle and saturate the wine.

Lees ageing – the wine interacts with dead yeast cells and this process have great influence on the flavor and texture of the finished champagne. According to the law, non-vintage champagne must age 15 months as minimum (most usual time is between 18-24 months). Vintage champagnes must age 3 years as minimum.

Remuage/Riddling – when champagne completes its aging the process of remuage take place. The aim is to lose the dead yeast cells and sediment which is formed in the bottle. Remuage is the process of slowly turning the bottle a bit every day till it is vertically upside down, it takes about two months. It can also be done automatically by machine and then it takes about one week. When the sediment is collected in the neck of the bottle, it is ready to be disgorged. This method was invented by Veuve Clicquot-Ponsardin in 1816.

Disgorgement – is removing sediment from the bottle by submerging the neck into cold brine. The crown cap is removed and pressure pushes out the yeast plug.

Dosage – before re-corking the 'liqueur d'expédition' (a measured amount of champagne and cane sugar) is added to the finished wine. 'Dosage' (the amount of this mixture) has an effect on final sweetness level and style of champagne.

Re-corking – here a cork is inserted into the bottle, a protective wire cap is placed over the bottle to secure the cork and the bottle. Then the wine is shaken energetically (to help integrate the wine with the liqueur d'expédition and put to rest anywhere from several weeks to several months (sometimes longer) before it is sent out to a consumer. (Stevenson 2005, 16-19.)

2) According to Murphy (2013, 68-69) the transfer method (or *Transvasage*) is mainly used in the New World countries. The process is the following: after second fermentation the whole contents of the bottle are poured out into a tank, filtered under pressure at -3°C (26°F) and then rebottled into a fresh bottle. In this case all advantages of fermentations are saved and increased without disadvantages of the complicated process of removing sediment by traditional method. (Murphy 2013, 68-69.)

3) According to Murphy (2013, 68-69) the Tank method (*metodo Italiano*, or *Cuve Close*, or *Charmat method*) was invented by Eugene Charmont and is used for not expensive sparkling wines. According to this method dry based wine, sugar, yeast nutrients and a clarifying agent are placed together in a sealed tank for secondary fermentation. Before bottling the wine, sediment is removed by filtering under pressure. (Murphy 2013, 68-69.)

4) According to Murphy (2013, 68-69) the Carbonation method is used for cheap sparkling wines. Here bubbles are produced not as the part of fermentation, but are taken from a cylinder. In sparkling wines produced using this method bubbles are large and disappear quickly. Method is not used for high quality wines because of it. (Murphy 2013, 68-69.)

According to Stevenson (2005, 15) there are two more methods of producing sparkling wines: 5) the Russian continuous method. This method is adapted from *cuve close*, Stevenson (2005, 15) states that it “involves a series of interconnected pressurized tanks.” Still base wine (usually low-quality) is placed into the first tank with yeasts and sugar for mixing and fermentation starts. After that this fermenting wine goes into a number of tanks which contains wood shavings (they are used to collect the dead yeast cells). This process is not very long, it takes about three weeks. (Stevenson 2005, 15.)

6) *Méthode ancestrale*. In history it is known as the *méthode rurale*. There is no second fermentation, only a continuation of the first fermentation; the wine is bottled before it ends without Liqueur de triage and when alcohol content is very low. Bottles are bottled and aged for nine months as minimum. For removing yeasts and sediment wines are poured into a tank and then rebottled into new bottles. Stevenson (2005, 15) states: “Variants of this format are still used today, albeit for a few obscure wines restricted primarily to southern France (Limoux in Languedoc-Roussillon, Die in the Rhône, Gaillac in southwest France, Bugey in Savoie).” (Stevenson 2005, 15.)

### **3.3 Sparkling wines in the world**

The main producers of sparkling wines are France, Italy, Spain and Germany. Sparkling wines are produced also in Portugal, Hungary, Romania, England, America, Australia, South Africa, New Zealand, India, Slovakia, Czech Republic and Russia.

### 3.3.1 France

According to Murphy (2013, 100-114) the producer of Champagne and the main producer of sparkling wines in the world is France. Champagne is produced in the Champagne region of France. Some factors affecting taste and quality, making wines superior, take place: northern climate in this region is cold and wet, the Atlantic has a cooling effect in summer and makes seasons variable; soils in this region are rich in chalk which absorbs the rain and reflects the heat of the sun. The main grapes Pinot Noir, Pinot Meunier, Chardonnay are used with Arbanne, Petit Meslier and Pinot Blanc. Pinot Noir gives to Champagne backbone, structure and such aromas as tomato, dill, herbs, redcurrant, red cherry, raspberry. Pinot Meunier buds later and ripens earlier than other grapes, it gives fruity aromas. Chardonnay is very elegant grape; it gives to Champagne finesse, freshness and fruity aromas (apple, melon, lime, white peach, and nectarine). Three added grapes are used in Champagne as “salt and pepper”: Arbanne gives tartness and finesse; Petit Meslier gives crisp finish and fruity aromas, mostly green apple; and Pinot Blanc gives green-apple freshness. Three main areas in France have the appellation of ‘Champagne’ – Montagne de Reims (Pinot Noir), Valley de la Marne (Pinot Meunier), Cote de Blancs (Chardonnay). For making Champagne is used *methode champenois* (traditional method). (Murphy 2013, 100-114.)

According to Stevenson (2005) some Champagne houses use oak while making Champagne, for example: “Bollinger“, “Mumm“, “Robert Jacob“, “Jackie Charlier“, “Krug“, “Duval-Leroy“, etc.; “Veuve Clicquot-Ponsardin” and “Pol Roger” do not use oak; “Pommery” is experimented with it.

According to Stevenson (2005, 176-178) the styles of Champagne are:

- *Non-vintage* - the base wine for this type of Champagne is always made from the last harvest, ordinary wine based on wine from single year and reserve wines from previous vintages are added. Minimum ageing before release is 15 months but most Champagne houses are ageing it more;
- *Vintage* - this wine is the result of well controlled selection of base wines of single good quality year;
- *Blanc de Blancs* – is produced from Chardonnay grapes, a common style of Champagne. Such wines are usually fresh while they are young and become deeper and richer with ageing;

- *Blanc de Noirs* – less common style made from 100% black grapes, the wine is white;
- *Rose* – can be non-vintage, vintage and prestige; is produced by blending white wine with a little red or by macerating skins and juice to extract pigments;
- *Cuvee de Prestige* – non-vintage and vintage; highly priced wine. This exceptional aged Champagne is blended very carefully. (Stevenson 2002, 176-178.)

Other sparkling wines of France are named *Cremant* (by méthode ancestrale), *Vin mousseux* (by tank method), *Charmat* (by tank method), *Petillant/perlant* (slightly sparkling wines). The climate in Loire valley is cool and because of it grapes have high acidity – an important factor for good sparkling wine. Cremants in this region have *Appellation d'origine controlee* category and are produced in a big quantity. Grapes which are used there for sparkling wines are Chenin Blanc, Chardonnay, Pinot Noir, Cabernet Franc, Pineau D'Aunis, Grolleau. White, rose and red sparklers *AOC Saumur mousseux* and *Saumur pétillant* are produced also. For these sparkling wines are used Chenin Blanc, Chardonne, Sauvignon Blanc, Cabernet Franc, Cabernet Sauvignon, Gamay, Grollo, Malbec, Pineau D'Aunis, Pinot Noir. *AOC Crémant d'Alsace* sparkling wines are produced in Alsace from Pinot Blanc, Pinot Noir, Pinot Gris, Riesling, Chardonnay. The production of sparkling wines in Burgundy started in 1974 and they have an appellation *Crémant de Bourgogne*. White, rose and red sparklers are produced from Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay, Gamay, Aligote, Melon, Sacy. Sparkling wines *AOC Crémant de Limoux* are produced in Languedoc from grapes Chardonnay, Chenin Blanc and Mauzac. (Murphy 2013, 105.)

### 3.3.2 Germany

According to Murphy (2013, 117) the main sparkling wine of Germany is named *Sekt*. This wine is made from mostly under-ripe grapes which can be from any region and can be fermented in tank or bottle. The highest category of Sekt is *Vintage Sekt*, the wine with such category is made from grapes from one vineyard. *Deutscher Sekt* must be made from 100% German grapes, and *Sekt BA* is made from German grown grapes from one of the 11 designated wine growing regions. Other sparkling wines of Germany are: *Flaschengarung nach dem traditionellen Verfahren* is produced using traditional method; *Perlwein* and *Spritzig* are slightly sparkling wine; *Schaumwein* is cheap sparkling wine made by adding carbon dioxide. For premium wines usually are used such grapes as Riesling, Pinot Blanc, Pinot Gris and Pinot Noir. (Murphy 2013, 117.)

### 3.3.3 Italy

According to Stevenson (2005, 264-271) Italy has a lot of sparkling wine appellations. The most widely seen on the world market are *Franciacorta* from Lombardy, *Asti* from Piedmont, *Lambrusco* from Emilia, *Prosecco* from Veneto and *Trento DOC* from Trentino. All sparkling wines in Italy are made with tank method and only *Franciacorta* and *Trento DOC* are made with traditional method. The main and most popular sparkling wine is *White Asti*, made from Moscato (fresh grapey flavors); this light flowery-fruitiness sweet wine has DOCG status. *Franciacorta DOCG* sparkling vintage and non-vintage wines are white and rose, fruit light rich wines. The Franciacorta region is the largest producer of sparkling wines in Italy. Mostly sparklers are made from Chardonnay and Pinot Bianco. An appellation Trento DOC is for white and rosé sparkling wines. Such grapes as Chardonnay, Pinot Noir, Pinot Blanc, Pinot Meunier are used. *Prosecco* is made in both styles – fully sparkling (*spumante*) and lightly sparkling (*frizzante*) from grape Glera which gives flowery and citrus aromas. (Stevenson 2005, 264-271.)

### 3.3.4 Spain

According to Stevenson (2005, 319) sparkling wines of Spain are made using traditional method and are named *cava*. Outside France, Cava is the only dry-sparkling wine appellation with any repute. Cava is produced in such regions as Rioja, Catalan vineyards of Penedes, Navarra. Cava can be white or pink sparkling wine. It can have different levels of sweetness – from brut nature to sweet. Main grapes for sparkling wines are Macabeu (delicate wildflowers and bitter almonds, grapefruit, honey), Parellada (blossom, green apple), Xarel·lo (lemon, lime, stone-fruit). Chardonnay, Pinot Noir and Subirat can also be used. (Stevenson 2005, 319.)

### 3.3.5 Other countries

The text in this chapter is based on book written by Stevenson (2005). In England sparkling wines are made from Chardonnay and other classic Champagne grapes. Other grape varieties are Auxerrois, Seyval Blanc, Müller-Thurgau, Reichensteiner, and Bacchus. Nowadays there are over 100 vineyards in England. In Portugal sparkling wines are called *Espumante*, they are semi-sparkling wines and produced in the Minho region ('Vinho Verde'). In Austria *Sekt* is

also produced using traditional method from the Welschriesling and Grüner Veltliner grapes. These grapes give to a sparkling wine golden color. From the Blaufränkisch grape are made sparkling rosé wines. (Stevenson 2005, 328-398.)

In Hungary white sparkling wines are produced by traditional ant tank methods and are named *Pezsgő*. The grapes are Chardonnay, Pinot Noir, Riesling, Muscat Ottonel, Muscat Lunel, Olaszrizling, Kékfrankos, Furmint, Királyleányka, Hárslevelű, Kéknyelű, and Junfark. In Romania the most popular grapes are Riesling, Aligote, Chardonnay, Cabernet Sauvignon, and Pinot Gris. Mostly sparkling wines are made in Panciu by traditional method. In South Africa the term for the traditional method is '*cap classique*', the wines have mostly fruity aromas. Traditional grapes for it are Sauvignon Blanc and Chenin Blanc, but Chardonnay and Pinot Noir are also used. Some sparkling wines are also made by tank method. Slovakian sparkling wines have low quality but still they have been made since 1825. They are made by traditional, transfer or tank methods from grapes Chardonnay, Pinot Blanc, Riesling. Sparkling wines in Czech Republic are made in Mikulov and Bzenec towns by tank and continuous methods from Chardonnay, Pinot Blanc, Pinot Noir, Riesling and some other grapes. (Stevenson 2005, 415-448.)

In America sparkling wines are produced in California, Atlantic Northwest region, Mexico, Pacific Northwest region and Canada. They can be made with traditional or tank method. Most producers follow European standards of sweetness because US wine laws do not regulate it. Grape varieties for sparkling wines in America are Chardonnay, Pinot Noir, Pinot Meunier, and Pinot Blanc. In Australia such regions as New South Wales, Victoria and Tasmania, South Australia produce sparkling wines. Mostly sparkling wines are produced from Chardonnay, Pinot Noir and Pinot Meunier but Australian specialty is *sparkling Shiraz*, it is a red sparkling wine produced from Shiraz grapes. In New Zealand sparkling wines are produced from traditional Champagne grapes and using the traditional method. They are produced in such regions as Marlborough, Hawke's Bay and Gisborne. In India Chardonnay, Chenin Blanc and Pinot Noir are used for making sparkling wines by traditional method. The main producer is Sula Vineyards. Russian sparklers are produced quickly and cheaply by continuous method. Grapes Pinot Noir, Pinot Gris, Chardonnay, Sauvignon, Aligote, Riesling are used for it. (Stevenson, 2005, 474-605.)



## 4 SPARKLING WINE TASTING

### 4.1 Descriptions of sparkling wines

The text in this chapter is based on book written by Harrington (2008, 133-136). A variety of sparkling wines is great nowadays; they are produced in cool, moderate and warm climates and differ by sweetness levels, body, acidity and even effervescence. All these factors can have a great impact on wine and food matches. Body. The body of wine depends on used grapes, fermentation and aging and is determined by the producer. Sparkling wines can be light-bodied and lovely, medium-bodied and rich, full-bodied and bodacious. Mostly sparklers are made as white or rosé. Rosé are full body wines on average. Acidity. The factors which have an impact on acidity level are the next: canopy climate, meso- and microclimate, root-stock, temperature, and pruning techniques. Effervescence. Sparkling wines can be slightly sparkling (pétillant in French and frizzante in Italian), semi-sparkling, or full-sparkling. Slightly sparkling wines for example are some Aligoté (Burgundy), some Vinho Verde (Portugal), some from Prosecco grape (Veneto region of Italy). As an example of semi-sparkling wines can be some Muscat (Oregon), Moscato d'Asti (Piedmont). Full sparkling are such wines as Asti Spumante (Piedmont), Champagne (France), Crémant de Bourgogne (Burgundy), Cava (Spain). Sweetness level. Sparkling wines can have different levels of sweetness – from brut to sweet. (Harrington 2008, 133-136.)

**TABLE 1. Sugar content in sparkling wines and Champagne** (Commission regulation (EC), 2009.)

<i>Brut nature</i>	0 to 3 g/l
<i>Extra Brut</i>	0 to 6 g/l
<i>Brut</i>	0 to 12 g/l
<i>Extra Dry, Extra Trocken</i>	12 to 17 g/l
<i>Sec, Dry, Trocken</i>	17 to 32 g/l
<i>Demi Sec, Halbtrocken, Medium dry</i>	32 to 50 g/l
<i>Doux, Sweet, Dolce</i>	50 plus g/l

## 4.2 Basic rules of combining food and sparkling wines

The text in this chapter is based on book written by Goldstein (2006, 38-39). Perfect combination of effervescence, rich acidity, and light weight of sparkling wines are made for beautiful pairings. Bubbles contrast well with deep-fried foods and puff pastry (butter as ingredient works well with sparkling wines), counterbalance spicy heat of peppers. The acidity of sparkling wines is perfect for foods which are salty, thick or rich (cream sauces, soft cheeses), or a little oily (fish, caviar, fried foods). Fruity sparkling wines can be combined in a good way with exotic and Asian cuisines (Indian, Thai, Vietnamese, and Singaporean). Light weight and low alcohol allow for a wide range of matching options. (Goldstein 2006, 38-39.)

Bubbles work well with:

- salty, spicy, rich and creamy food;
- foods with butter and deep-fried; fish or shellfish;
- raw fish, sushi, oysters, caviar;
- tart foods (citrus, vinegars, pomegranate, dill, capers, tomatoes, leeks, and zucchini);
- Latin dishes, Asian cuisines, Middle Eastern foods;
- hard cheeses, rich cheeses, salty cheeses;
- dishes with crunchy texture (puff pastry, deep-fried food);
- toasty dishes;
- sweet dishes (with wines which are sweeter) or dishes with lightly sweet seasoning;
- foods which are hard to match with other wines (eggs, soups).

But of course sparkling wines couldn't be matched with any food. They are not good with too rich or too spicy dishes – it eviscerates the wine; strong-tasting fish, strong flavors, bitter vegetables make the wines taste metallic. (Goldstein 2006, 38-39.)

## 4.3 Types of glasses

According to Bogusheva (2004, 338) there are three main types of glasses suitable for sparkling wines and champagne: the coupe, the flute and the tulip.

The 'Coupe type' of glass is also known as the saucer glass. It is a shallow glass with wide rim and short stem. This type of glasses is the oldest one and was very popular at the beginning of 20<sup>th</sup> century. But it is not perfect for sparkling wines because the bubbles and aromas

escape very quickly. So, Champagne Coupes were surpassed by the Flute glasses. ‘Champagne Flute’ is a tall narrow glass with a medium to long stem. For capturing flavors and aromas and also for nice appearance this glass has a point at the bottom which provides the bubbles to congregate there and rise then to the top of the glass. The third type of glass is ‘Champagne Tulip’ which is very similar to flute glasses but always features a rim that curves inwards and has a wider bowl. The wider base and rim will allow the flavors and bubbles be captured and preserves the taste. Pictures of glasses are available in appendix 1. (Bogusheva 2004, 338.)

According to Stevenson (2003, 32) the ideal tasting glass is based on International Standard ISO 3591-1977.



**FIGURE 1. The ideal tasting glass** (Stevenson 2003, 32)

#### 4.4 Setting up a tasting

The text in this chapter is based on book written by Harrington (2008, 27-28). There are some tips which can help to minimize pitfalls while tasting and make it really successful. The best time for tasting is the late morning when our senses are more acute. A great impact also has the physical setting. Lightning should be preferably natural, bright colors should be avoided, it's better to have a white background. The room for tasting may be set everywhere but professional organizations install special tasting rooms where tasters can sit down. In such rooms each taster has a separate booth with partitions. Each booth is equipped with spittoon with running water and spotlight. The booth is usually made in neutral colors with a white background area. Organizers of tastings must take into account that no outside odor (kitchen smells, tobacco smoke, etc.) should disturb tasters while feeling aromas in wines. But taster also should do everything to higher their feelings, sensory abilities: do not smoke at least one hour before tasting, wash hands to remove possible odors, do not wear strong perfume, and do not eat mint candies before tasting. (Harrington 2008, 27-28.)

Glasses should be suitable for the type of wine, made from good-quality and thin glass or crystal, plain and unadorned. The wines should be tasted in the right order: lighter wines before full-bodied, lower-alcohol wines before higher-alcohol, white wines before red, light aromatic before powerful and dry wines before sweet. While tasting the glass should be hold by the stem, not the bowl because otherwise the wine will warm from hands faster, and it's uncomfortable to turn the wine. (Harrington 2008, 27-28.)

Mostly wines are tasted at temperature 10-20°C, sparkling wines – 7-8 °C, cheap sparkling wines – 2-4 °C. The best temperature for drinking wines is not the same as for tasting. After starting the tasting it is important to ensure that the wines are the same temperature. Wine in a bottle will warm in room temperature slowly than in a glass. Tastings are organized for groups and it is essential to remember that wine tasting is not an opinion survey. Each member of group should evaluate wines relying on his own feelings and sensory abilities. (Harrington 2008, 27-28.)

According to Harrington (2008, 23-26) steps in tasting sparkling wines are the following:

### 1. Watching

At first we need to examine the wine with eyes – look at the bubbles, their finesse, regularity, and persistency. The strip of foam on the surface should also be noticed. All these will indicate whether it is a highly refined sparkling wine or not. Then the concentration goes to the ‘dress’ of wine – its color. Then a little circular motion will allow us to study the ‘tears’ of sparkling wine – the drops that flow down on the inner wall of the glass. Fine tears which disintegrate easily indicate that we taste a fine and delicate sparkling wine. While heavier and thicker due to a larger amount of glycerol will be a sign of a smooth voluminous wine.

### 2. Smelling

Now when the first effervescence is over we can smell a sparkling wine. Just like what we do while smelling a non-sparkling wine. We begin with the first sniff to see if the wine gives the aromas quickly or if it needs more time to express itself. Before the second sniff we need to ventilate a sparkling wine a little more to release the heavier molecules brought by the presence of additional grapes. At this step it is necessary to talk about your memories. Have a sniff! What are the images that come to your mind? For some it will be a fresh brioche, for others white flowers like jasmine, or mushrooms like boletus, or some other people can imagine honey dripping from a spoon. All these images will awaken your olfactory memory and help you to describe what you feel. The more aromatic families you discern in wine are floral, fruity, vegetable or pastry aromas.

### 3. Tasting

It is important to take only a small amount of sparkling wine into the mouth. We will swish the wine in the mouth a bit and then let a trickle of air into the mouth. This way we can exhale aromas, send the aromas up through the retronasal path of the mouth and through the receptors to the nose. This is what is called ‘retro-olfaction’. We will also analyze ‘the attack’ (the taste of wine in the mouth for the first seconds), ‘the mid palate’ and ‘the final palate’; and of course once again ‘the bouquet’, the aromas of wine. We should ask ourselves first of all whether ‘the attack’ is ‘pure’, ‘ample’, ‘elegant’ or ‘disappointing’. Then we should ask ourselves whether the acidity and softness are well-balanced, and analyze whether we perceive new aromas that could not yet be discerned during the olfactive step. Lastly, ‘the final palate’

is very important. Is it brief, long, intense? Is it acidic, elegant, harmonious or mellow? (Harrington 2008, 23-26.)

## **5 PLANNING A SPARKLING WINE TASTING**

### **5.1 Target group**

Information about Mikkeli Wine club was found by interviewing the chairman of the club. Mikkeli Wine club was founded in 1985. There are about fifty members nowadays and mostly they are ordinary people who want to know more about wines and its production, not all are professionals. There is one Chairman and he changes after every two years. Wine Club has about seven - eight tastings per year which are organized in Mikkeli by wine companies or members of the Club themselves.

Restaurant Talli is situated in campus area of Mikkeli University of Applied Sciences. The restaurant is an independent institution and occupies the separate building. It is opened from Monday to Friday each week from 8 am to 15 pm (cafeteria area) and from 11am to 14.30pm for lunch. It also works for evening events. Every day for lunch come about 80-100 customers. Mostly customers come from university and Mikpoli (an office building) but also sometimes Talli has orders for group servicing (groups from other cities, day orders, etc.). This place is popular not just because of tasty food but also for atmosphere inside the restaurant. The dining room is always served and decorated with napkins and flowers (in season) and candles during the evening events. Restaurant Talli is located in a spacious brick building which was used before as a stable. During the reconstruction of the building most parts were restored and preserved. The interior is made mostly from stones and woods, former gates were glazed. The atmosphere is very quiet; every day one of the most popular radio stations is playing from the loudspeaker. The music is calm and not noisy, so that people can relax during the lunch time. The menu is based on Scandinavian cuisine. There are two types of service in the restaurant: lunch and A' la carte menu.

As the result of interviewing the manager of the restaurant was received information about previous wine tastings in Talli. Wine tastings with education are organized in Talli once a year. The manager of the restaurant asks a professional to organize and conduct it. Talli pays

for a professional about 200 € / two hours for education. The price for customers includes the price of education, the price of wines and the price of food (if customers want to have appetizers or main dishes). The web-site of the restaurant and group on Facebook are used for advertising. Such tastings are not always profitable because the price of education is high and if there would be not more customers (15-20 persons) than the price could be too high.

## 5.2 Food & wine planning

For tasting were chosen 5 sparkling wines with different sweetness from different countries. Prices and other characteristics were taken from ALKO web-pages.

**TABLE 2. Chosen wines (Alko 2013)**

	<i>Soligo</i>	<i>Thandi Rose</i>	<i>Soler-Jové Reserva</i>	<i>De Saint Gall</i>	<i>Törley Charmant</i>
<b>Type</b>	Brut	Dry	Brut	Medium dry	Sweet
<b>Country</b>	Italy, Treviso	South Africa, Stellenbosh	Spain, Barcelona	France, Champagne	Hungary
<b>Grapes</b>	Prosecco	Shiraz	Xarel.lo, Macabeo, Parellada	Chardonnay, Pinot Noir	Kékfrankos
<b>Method of production</b>	Tank	Tank	Traditional	Champenoise	Tank
<b>-Alcohol</b>	11%	12%	11,50%	12,50%	11%
<b>-Extract</b>	29 g/l	45 g/l	29 g/l	59 g/l	74 g/l
<b>-Acidity</b>	5,5 g/l	4,9 g/l	5,2 g/l	6 g/l	5,2 g/l
<b>-Sugar</b>	12 g/l	25 g/l	12 g/l	45 g/l	50 g/l
<b>Tasted notes</b>	Meadow flowers, fresh, elegant, fruity aromas	Forest berry, rose petal, cherry and peach aromas	Ripe citrus and spiciness	Fresh fruit and ripe citrus	Blueberry, black-currant, ripe fruits and cherry
<b>Suggestions</b>	As aperitif, lean fish	As aperitif, fatty fish,	As aperitif, sea food, for	Sweet deserts	Pizza, pie, pork, sweet

	and sea food	vegetables	buffet table		dessert
<b>Price per bottle (0,75l)</b>	9,98 €	8,98 €	8,98 €	35 €	7,79 €

Planning the food suggestions to combine with wines was based on basic rules of combining food and wine written by Goldstein (2006, 38-39). All recipes were discussed with the main cook of the restaurant. For two brut wines (*Soligo* and *Soler-Jové Reserva*) was chosen one appetizer – ‘vol-au-vents with shrimps and cream cheese’. Brut wines are combined in a good way with sea food and bubbles works well with crisp puff pastry. For dry wine *Thandi* was chosen an appetizer ‘eggplant rolls with feta cheese and tomatoes’. Bubbles in this dry wine work well with salty cheese inside the roll and eggplants which are fried in oil. For champagne *De Saint Gall* was chosen a sweet dessert – ‘apple soufflé with vanilla sauce’. This champagne is medium dry and light air structure of the apple soufflé supplement well with it. For the last wine *Törley Charmant* were chosen two appetizers – ‘brownie cake’ and ‘blue cheese’. This wine is sweet so it is good to taste it with sweet and salty foods, sweetness in wines works perfectly with rich cheeses and it is also interesting to try it with cake which contains a lot of chocolate. All recipes are available in appendix 2.

### 5.3 Preparations for tasting

Information about the evening (date, place, time, the subject of the evening) was placed on the invitation; it was made in electronic version. In case that the target group was Mikkeli Wine club, the invitation was sent to the chairman of the club, after what she has sent it to all participants of the club on Saturday (12.04.2014). The invitation is available in appendix 3. One week later the number of participants was received, at first it was about 25 people, than it changed to 23. Finally, 22 persons came to the evening.

The program JAMIX was used to count costs of products. All products with prices can be found in this program. ALKO web-pages were used to find prices of the wines (wines were purchased from ALKO shop). Costs were counted after receiving a number of participants using Microsoft Excel. Tables with counting are available in appendix 4. The price of food and wines per person was 10,78 € (VAT 14% for food and 24% for wines). The price of the evening was calculated by the manager of the restaurant. During the interview the manager described the way of calculating prices for events. Usually if the price of products is about 10



€ they have to get at least 35-40 €/person. Due to the fact that this evening was a student work it was cut into a half. So it was decided that the price for customers will be 20 € per person for the whole evening.

The idea of the evening was to make it informative and clear to customers. In this case a Power Point presentation was made. It included information about the history of the Champagne province and appearance of sparkling wines and champagne; methods of production sparkling wines; information about France as the main producer of sparkling wines and the only producer of champagne, champagne styles and grapes aromas; other main producers in the world (Spain, Italy, and Germany), their sparklers and aromas of main grapes in this countries; sweetness levels of sparkling wines; food and sparkling wines combinations; steps in tasting of sparkling wines; and information about all tasted wines. Presentation is available in appendix 5.

Products should be purchased one week before they are needed; they were delivered on Monday and Thursday. Products for the wine tasting evening and wines were delivered on Monday (28.04.2014). On that day preparations also started. All dishes were made by the student herself using some advice of the main cook. Firstly on Monday brownie cakes and apple soufflé were baked. The dough for vol-au-vents was also carved into needed shape and in needed amount. On Tuesday (29.04.2014) eggplant rolls were made, than vol-au-vents were baked and the filling for them was made at the same time. Lastly vanilla sauce for the apple soufflé was made. Food was apportioned on plates one hour before it was served to customers (thirty minutes before starting the event).

#### **5.4 Implementation of the evening and results**

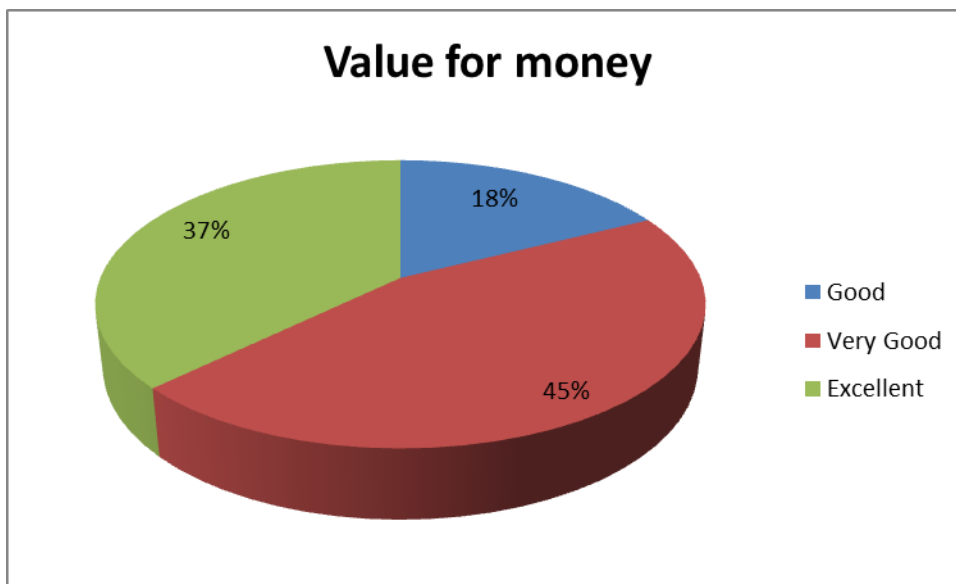
Before the beginning of the evening tables were served with tasting charts, forks, knives, spoons, decanters with water, glasses for water and carton cups for spitting (in case if somebody will need it). Tasting charts were printed in Finnish language. The evening started with the words of welcome from the manager of the restaurant and the chairman of the Wine club; after that participants introduced themselves. The evening was organized in a way that the presentation was shown at first and after that the plates with appetizers were served and wines were tasted one by one. After tasting each wine with food customers had time to discuss tastes with each other.

During the event there was one unpleasant moment: for the tasting had been ordered two bottles of each wine; and while tasting the last wine (Törley) customers understood that one bottle had a cork fault – the wine was spoiled. Perhaps it is a result of bad storage conditions. There are three reasons of wine spoilage: heat damage, cork taint, and oxidation. The heat can destroy the wine; it can become ‘cooked’. Cork taint can happen when the wine is corked with natural cork. The damage can happen if fungus (that feeds on the cork) produces a mold known as TCA; it destroys aromas and taste of the wine. Oxidation is when the wine can lose its freshness after too big influence of oxygen. It can happen when the wine has a faulty cork. (Dickson 2010.)

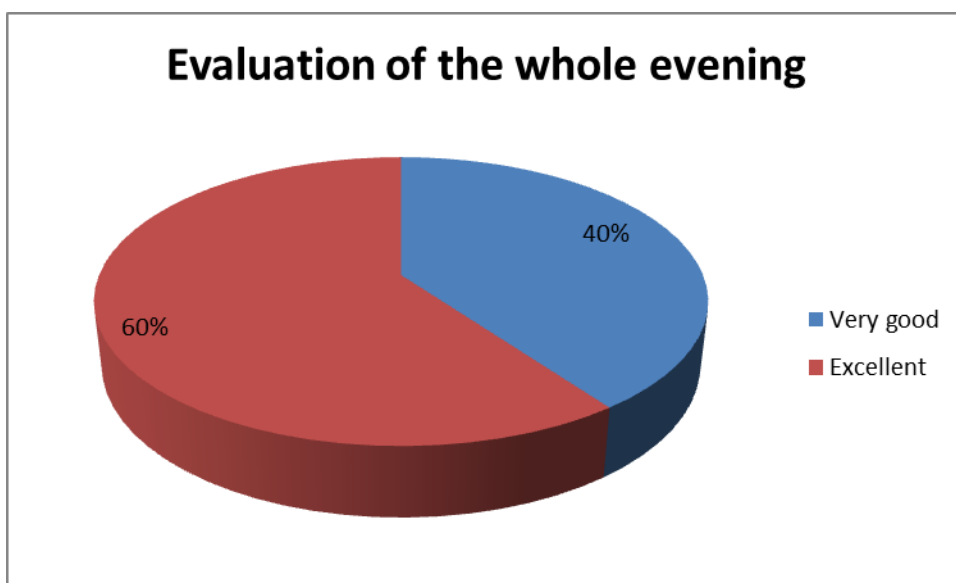
After the tasting all participants answered a questionnaire. The questionnaire is available in appendix 6. The results of the questionnaire are the following: suggested appetizers were very good combinations to suggested wines (the exception is the last food and wine pairing - *Törley* with “Brownie” and blue cheese because of one spoiled bottle), moreover participants tried sparkling wines with different appetizers, not only with recommended. In customer’s opinion wines were good (except the spoiled one) but of course people have different tastes and preferences – some of them liked dry wines more, others like sweeter ones. Customers answered that they found new tips for themselves during the evening – history of sparkling wines, combinations with food, food recipes, good wines to use later at celebrations, etc. Almost everybody notes that Talli is nice place. As suggestions for this evening were proposed to have more champagne and activation of audience.

Looking at results of food and wine combinations I agreed with customers. The best suggested combinations were: *Soligo* and *Soler-Jové Reserva* with vol-au-vents and *De Saint Gall* with apple soufflé. *Thandi* with eggplant rolls was evaluated mostly as ‘ok’ – good combination but not the best. Customers who tried the last wine *Törley Charmant* from the bottle without cork fault answered that very good choice for this wine is blue cheese and brownie is not good combination. However customers tried different variations of food and wine combinations and results are the next: brownie was good for *Thandi*, *Soler-Jové Reserva* and *De Saint Gall*; eggplant rolls went well with *Soler-Jové Reserva* and apple soufflé was good for this wine also; blue cheese and *De Saint Gall* supplement each other also. After that I can make a conclusion that the best wine of this evening was *Soler-Jové Reserva*; and mostly suggested food and wine combinations were chosen rather well.

The evaluation of value for money and the whole evening are available in figures 1 and 2. In these diagrams can be seen that the price of the tasting was good enough, mostly customers gave rate “very good”; about the whole evening almost the half of customers gave the rate “excellent”. During planning of food and wine combinations some mistakes were done of course but you never know exactly what will be better before trying by yourself. So looking at the results the evening was done quite successfully (except of course one bottle with the cork fault) and at a good level.



**FIGURE 1. Value for money**



**FIGURE 2. Evaluation of the whole evening**

## 5.5 Comparison with Russia

There are a lot of companies organizing wine tastings in Russia and I've conducted an e-mail interview with the director of one of such companies. The name of this organization is "WineJet Sommelier School"; it was founded in 2010 in Saint-Petersburg. First of all WineJet is a school about wine but the variety of offers and courses astonishes. For business companies they have such offers as organizing corporative parties (wine show, banquet with sommelier, tastings of strong alcohol, cigarettes, tea and coffee); training of staff for bars and restaurants and seminars for professionals; providing help with marketing and with opening bars/restaurants/etc. For ordinary people who are interested in alcohol, non-alcohol drinks or cigarettes, who want to increase their level of knowledge in these spheres, school provides courses about wines, cigarettes, coffee. They also have a wine club where tastings always take place; and of course they organize private tastings on different themes. The participants of the wine club have tastings not only in school but also in bars, pubs and alcohol shops. The price varies from free of charge (if the tasting is organized by alcohol shop) to 100 € and even more, of course it depends on price of tasted beverages and the number of participants.

To talk about the private tastings it's good to say that the price and organizational process is almost the same as in Mikkeli. The minimum price for such event is 200 € without costs of food and beverages and of course it depends on number of participants, the budget of the event and specialists' level. I would also like to mention that the cost of professional work in organizing such tastings vary a lot: from 20 € for a beginner in this area (a student for example) to abt. 600 € for a real professional with a huge experience and big knowledge.

So after comparing prices for a private tasting it can be seen that the price for it is almost the same but of course we shouldn't forget that Mikkeli is much smaller than Saint-Petersburg: the manager of the restaurant Talli paid abt. 200 € for a professional and in Saint-Petersburg the minimum price is also abt. 200 €.

## 6 CONCLUSION

The goals of this project were achieved; the wine tasting evening was conducted. The aim to make the tasting informative was also reached.

The restaurant lay on products and wines 203 € (VAT 14% for food and 24% for wines) and the tasting costs 440 € (VAT 14% for food and 24% for wines), so the profit is 237 €. Certainly electricity and water consumption should be excluded from it (30 % = 71 €), so the final profit is 166 €. It should be taken into account that I didn't exclude from this price the salary because all preparations were done by me; so 166 € (VAT 14% for food and 24% for wines) is the net profit of the restaurant after my thesis evening.

One of the aims of my thesis project was to prove that the wine tasting can be profitable for the restaurant Talli. Actually from this final profit should also be excluded salary: for students it's 15 €/hour so the net profit in this case would be 76 € (6 working hours); a salary for cook is 25 €/hour and in this instance the profit is too small. In my opinion the most profitable version of such event could be an organization of a tasting by students of the course "Harmony of food and wines" within the studying (for example by group of students). Students would get practice in organizing such events and deeper knowledge in the theme of the tasting. Moreover the price of the evening would be not as high as normal tasting (which is organized by a professional) because of students work; the restaurant would have more participants and the profit would be higher. Besides it there would be no need to pay salary for students.

The wine tasting can be profitable for the restaurant Talli but only in case if somebody will conduct an education because without education it would be boring, not interesting and useless. The manager of the restaurant said that unfortunately nobody in the restaurant can make it at the moment because of lack of knowledge in the area of wines. The manager has a wish to organize it sometimes and she took note of it. My opinion about this situation is to give an opportunity for students to organize and conduct such events; it would be useful for both sides: for students – knowledge, for the restaurant – new offers for customers and more profit.

Looking at the questionnaire results it can be seen that the evening was good enough; customers got some knowledge, tasted different sparkling wines and took note of some wines and food recipes. Actually when I started to work on this project I thought that it would be more

profitable. Anyway this project was very interesting, cognitive and instructive for me; I got a huge knowledge about sparkling wines and organization of the tasting. Moreover it helped me to understand that I would like to know more about wines and continue my studying in this area and of course to use this knowledge in the future while working in HoReCa sector. I think that one day I will open a restaurant and the knowledge obtained during this project will help me a lot while composing a menu and a wine card for it; perhaps I will organize wine tastings also by myself and for that I will study more in the field of wines and food combinations for them.

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**Types of glasses for sparkling wines and champagne**

Coupe



Flute



Tulip



**Recipes**

For 23 portions

Vol-au-vents with cream cheese and shrimps

Ingredients	How to cook
puff pastry 600 g eggs 1 pcs (60 g) cream cheese 100 g onion 2 pcs (300 g) shrimps 400 g oil 20 ml	Roll out the pastry on a lightly floured surface and cut into 2 types using 2 cutters – one fluted and one round. Put a piece with a hole on each big fluted piece. Put figures on the baking steel, brush with egg, and bake in the oven in about 200 degrees about 15 minutes until puffed up and golden brown. Cool them and put a filling inside each one.  Filling: cream cheese and shrimps. Cut onion into small cubes, fry in oil with shrimps until gold color.

Eggplant rolls with feta cheese and tomatoes

Ingredients	How to cook
eggplants 4 pcs (1100 g) salt 15 g oil 100 ml tomatoes 2 pcs (200 g) green salad 1 pack (100 g) feta cheese 200 g	Slice the eggplant lengthwise slices. Sprinkle with salt and layer it in a colander. Allow it to drain for about 30 minutes. Rinse the eggplant in cold water and dry well. Fry on the pan with oil 2-3 minutes for each side. Put on napkin to take away the excess oil. Cut tomatoes into stripes, put a leave of green salad, tomato stripe and stripe/spoon of feta cheese in each eggplant piece and roll it to enclose the filling.

Apple souffle

Ingredients	How to cook
apples 1 kg eggs (egg-whites) 30 pcs (700g) sugar powder 800 g sugar 350 g vanilla sugar 35 g whipped cream 1 l fresh cheese 400 g	Wash and peel the apples, remove the core, grate. Whip egg-whites in a thick foam with sugar, mix with apple pure. Put the mass in greased forms and immediately put in a preheated oven. Bake until golden brown, about 15-20 minutes at 200 degrees. Apply warm with vanilla sauce (Mix good sugar, vanilla sugar, whipped cream and fresh cheese)

Brownie

Ingredients	How to cook
Margarine 500 g Dark chocolate 750 g Sugar 600 g vanilla sugar 36 g flour 4,5 dl baking powder 1,5ts eggs 9 pcs cocoa powder 1 dl	Preheat oven to 175 degrees C. Grease an 8 inch square pan. Melt margarine and chocolate. Blend sugar and vanilla sugar and eggs. Add margarine and chocolate. Combine the flour, cocoa, baking powder. Gradually blend into the egg mixture. Spread the batter into the prepared pan. Bake in preheated oven 20 minutes. Let brownies cool, and then cut into squares.



## Counting costs of products and wines for the evening

“Vol-au-vents with shrimps and cream cheese”

Weight		loss %	Weight of use		Ingredients	price /kg	price of use	Whole price
0,600	kg		0,6	kg	puff pastry (frozen)	5,06 €	5,06 €	3,04 €
0,200	kg	10,00 %	0,18	kg	eggs	0,70 €	0,78 €	0,14 €
0,100	kg		0,1	kg	cream cheese (Viola)	7,54 €	7,54 €	0,75 €
0,010	kg		0,01	kg	oil	1,56 €	1,56 €	0,02 €
0,309	kg	3,00%	0,3	kg	onion (fresh)	1,09 €	1,12 €	0,34 €
0,500	kg		0,5	kg	shrimps (frozen)	12,60 €	12,60 €	6,30 €

Ingredients	1,690	kg	100%	Price of ingredients	10,58
Loss of cooking	0,220	kg	13,00%	Price / kg	7,20
Ready food	1,470	kg	87,00%	Price /one portion	0,48
Portion weight	0,067	kg			
Portions	22				

“Eggplant rolls with shrimps and cream cheese”

Weight		loss %	Weight of use		ingredients	price /kg	price of use	Whole price
1,158	kg	5,00%	1,1	kg	eggplants	3,91 €	4,12 €	4,53 €
0,010	kg		0,01	kg	salt	0,92 €	52,00 €	0,52 €
0,100	kg		0,1	kg	oil	1,56 €	1,56 €	0,16 €
0,105	kg	5,00%	0,1	kg	green salad	13,86 €	14,59 €	1,46 €
0,211	kg	5,00%	0,2	kg	tomatoes	2,45 €	2,58 €	0,52 €
0,100	kg		0,1	kg	feta cheese	11,89 €	11,89 €	1,19 €

Ingredients	1,610	kg	100%	Price of ingredients	8,37
loss of cooking	0,242	kg	15,00%	Price / kg	6,11
Ready food	1,369	kg	85,00%	Price/one portion	0,38
Portion weight	0,062	kg			
Portions	22				

## “Apple soufflé with vanilla cream”

Weight		loss %	Weight of use		ingredients	price /kg	price of use	Whole price
1,075	kg	7,00%	1	kg	apples (fresh)	2,96 €	3,18 €	3,18 €
2,963	kg	46,00 %	1,6	kg	eggs (egg-whites)	0,70 €	1,30 €	2,07 €
0,800	kg		0,8	kg	sugar powder	2,15 €	2,15 €	1,72 €
1,000	kg		1	kg	whipped cream	3,39 €	3,39 €	3,39 €
0,300	kg		0,3	kg	fresh cheese	11,35 €	11,35 €	3,41 €
0,030	kg		0,03	kg	vanilla sugar	14,45 €	14,45 €	0,43 €
0,400	kg		0,4	kg	sugar	0,59 €	0,59 €	0,24 €

Ingredients	5,130	kg	100%	Price of ingredients	14,44
loss of cooking	2,719	kg	53,00%	Price / kg	5,99
Ready food	2,411	kg	47,00%	Price /portion	0,66
Portion weight	0,110	kg			
Portions	22				

## “Brownie” and “Blue cheese”

Weight		loss %	Weight of use		ingredients	price /kg	price of use	Whole price
0,500	kg		0,5	kg	Margarine	2,53 €	2,53 €	1,27 €
0,600	kg		0,6	kg	sugar	0,59 €	0,59 €	0,35 €
0,040	kg		0,04	kg	vanilla sugar	14,45 €	14,45 €	0,58 €
0,150	kg		0,15	kg	flour	0,99 €	0,99 €	0,15 €
0,750	kg		0,75	kg	dark chocolate	11,66 €	11,66 €	8,75 €
0,556	kg	10,00 %	0,5	kg	eggs	0,70 €	0,78 €	0,39 €
0,007	kg		0,007	kg	baking powder	3,44 €	3,44 €	0,02 €
0,000	kg			kg			0,00 €	0,00 €
0,000	kg			kg			0,00 €	0,00 €
0,500	kg		0,5	kg	blue cheese	18,63 €	18,63 €	9,32 €

Ingredients	3,047	kg	100%	Price of ingredients	20,82
loss of cooking	0,305	kg	10,00%	Price / kg	7,59
Ready food	2,742	kg	90,00%	Price/portion	0,95
Portion weight	0,125	kg			
Portions	22				

## Prices per portion for food without taxes

Weight of use	kg	Ingredients/	Price on use	Price of the whole amount
0,067	kg	Vol-au-vents with cream cheese and shrimps	7,20 €	0,48 €
0,062	kg	Eggplant rolls with feta cheese and tomatoes	6,11 €	0,38 €
0,110	kg	Apple soufflé with vanilla cream	5,99 €	0,66 €
0,125	kg	Brownie and blue cheese	7,59 €	0,95 €
<b>Price of one portion without taxes</b>				<b>2,46 €</b>

## Wines and price per portion for wines with taxes 24% from Alko

Wines	price /bottle	price of use	Whole price
Soligo Prosecco Brut	9,98 €	9,98 €	19,96 €
Soler-Jove Reserva Cava Brut	8,98 €	8,98 €	17,96 €
Thandi Sparkling Wine Shiraz Rose	8,98 €	8,98 €	17,96 €
De Saint Gall Demi-Sec	35,00 €	35,00 €	70,00 €
Torley Charmant Rouge Sweet	7,79 €	7,79 €	15,58 €
Price of ingredients	141,46		
Price / kg	14,15		
Price/ portion	6,43		

PowerPoint presentation for the sparkling wine tasting







## Methods of production sparkling wines

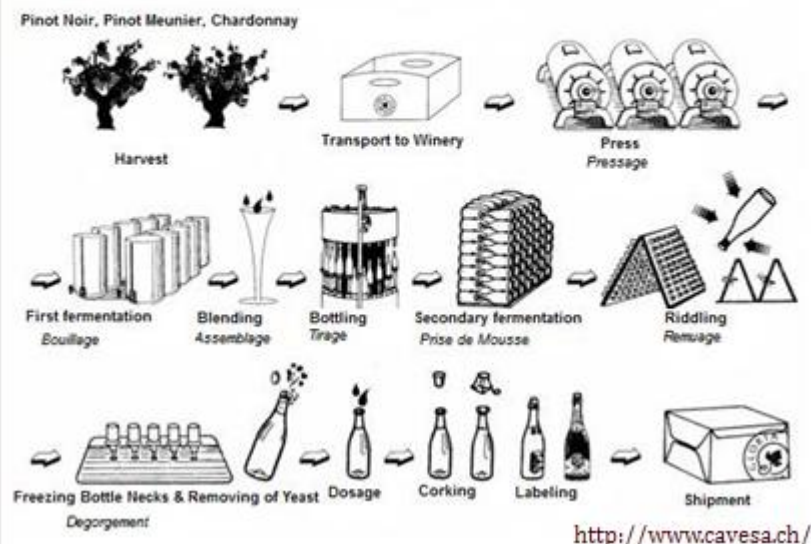
### Methods

- Traditional method (*methode champenoise, méthode traditionnelle* or *method classique* in France, *metodo classico* in Italy, and *Cap Classique* in South Africa)
- Transfer method (or *Transvasage*)
- Tank method (*metodo Italiano* or *Cuve Close* or *Charmat method*)
- Carbonation method

### Ways of producing bubbles

- Secondary fermentation in the bottle
- Second fermentation in the tank
- Carbonation

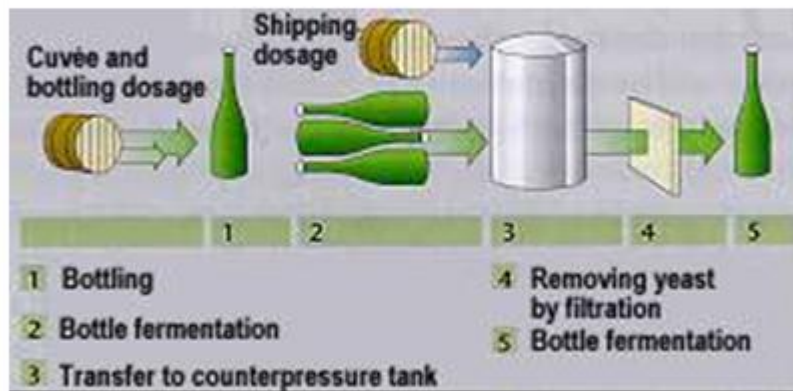
## Traditional method



## Gyropalette



## Transfer method

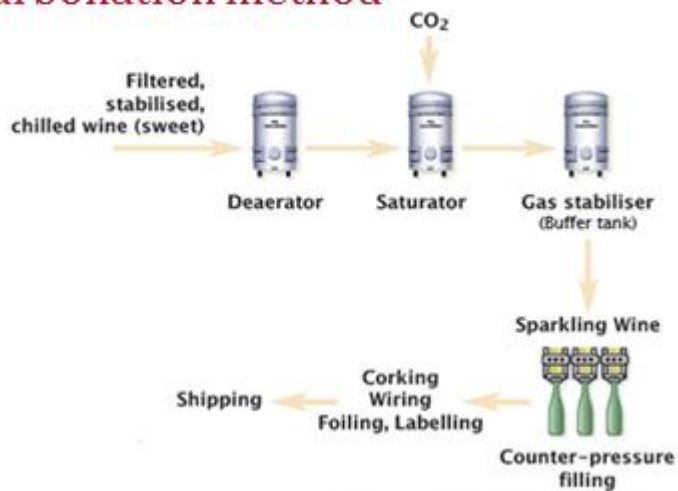


<http://www.deutscheweine.de/>



<http://wakawakawinereviews.com/>

## Carbonation method



© Effervescents du Monde / La Revue des Œnologues

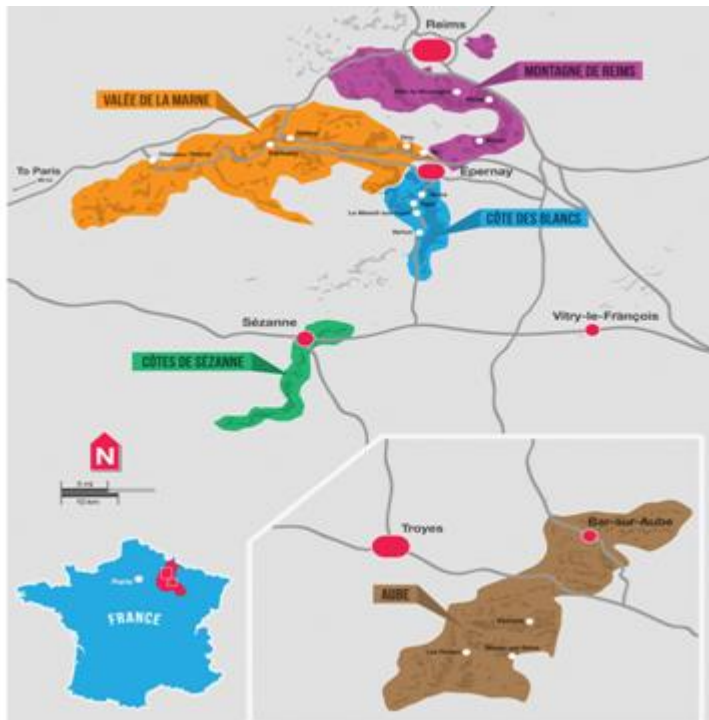
<http://www.effervescents-du-monde.com/>

## The world of wine

■ Wine Producing Regions of the World



<http://www.geocurrents.info/>







## Champagne

*Factors affecting taste and quality, making wine superior:*

- Northern climate is cold and wet
- The Atlantic has a cooling affect in summer and makes seasons variable
- Soils are rich in chalk (absorbs the rain and reflect the heat of the sun)
- Main grapes (Pinot Noir, Pinot Meunier, Chardonnay) are used with Arbanne, Petit Meslier, Pinot Blanc

✓ **Oaked Champagne:** make - "Bollinger", "Mumm", "Robert Jacob", "Jackie Charlier";

don't make - "Veuve Clicquot", "Pol Roger";

experimented - "Pommery".

## Aromas of grapes

### • Chardonnay

Apple, melon, lime, peach, nectarine, tangerine, pineapple, passion fruit, fruit salad



### • Pinot Noir

Tomato, dill, herbs, redcurrant, red cherry, raspberry, floral, ripe red cherry, black cherry



### • Pinot Meunier

Apple, confected fruit, smoky



## Champagne styles

- **Non-vintage** – the ordinary wine based on wine from a single year with added reserve wines from previous vintages. Minimum ageing before release – 15 months
- **Vintage** – wine of single good quality year
- **Blanc de Blancs** – common style from white Chardonnay grapes
- **Blanc de Noirs** – less common style from 100% black grapes. The wine is white.
- **Rose** – pink color is gained by a careful and short maceration of black Pinot Noir and Pinot Meunier skins with the juice
- **Cuvée de Prestige/ de Luxe** – a special highly prized and highly priced blend. Usually vintage but not always

## Spain



## Cava grapes

- **Macabeo**

*Delicate wildflowers and bitter almonds, grapefruit, honey*



- **Parellada**

*Blossom, green apple*

- **Xarel·lo**

*Lemon, lime, stone-fruit*



## Italy



CORKBUZZ  
A WINE STUDIO

<http://www.corkbuzz.com/>

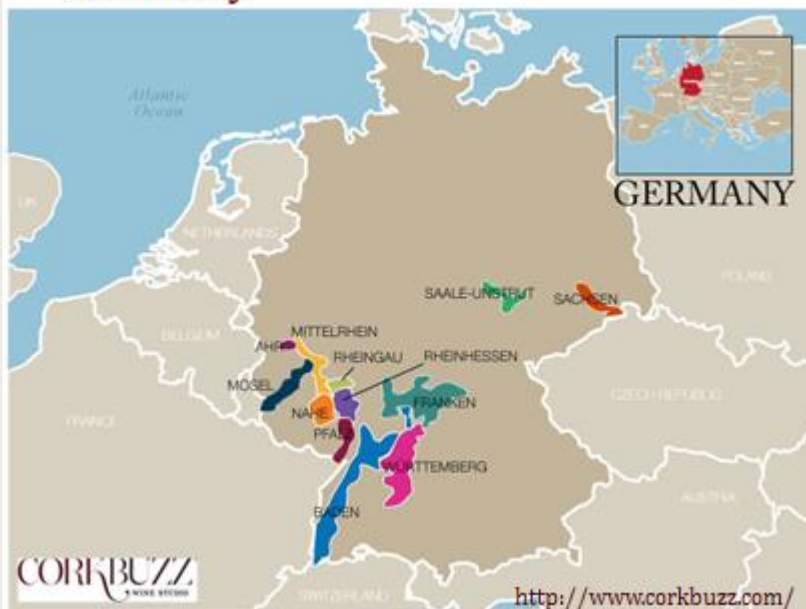


## Italy sparklers

- **White Asti** – a slightly sweet sparkler from Moscato grape (fresh grapey flavors)
  - **Franciacorta** – vintage and non-vintage from Chardonnay, Pinot Bianco
  - **Lambrusco** - mostly slightly sparkling (frizzante) red wines made from the grape Lambrusco
  - **Trento** - white and rosé sparkling wines made according to the méthode traditionnelle. Chardonnay, Pinot noir, Pinot blanc and Pinot Meunier grapes are used.
  - **Prosecco** – is made in both styles (fully sparkling – spumante and lightly sparkling – frizzante) from Glera (Prosecco) grape.
- ✓ Glera – flowery, citrus aromas



## Germany





## Sweetness levels of sparkling wines

- *Brut nature* - 0 to 3 g/l;
- *Extra Brut* - 0 to 6 g/l;
- *Brut* - 0 to 12 g/l;
- *Extra Dry, Extra Trocken* - 12 to 17 g/l;
- *Sec, Dry, Trocken* - 17 to 32 g/l;
- *Demi Sec, Halbtrocken, Medium dry*- sweet, 32 to 50 g/l;
- *Doux, Sweet, Dolce* - 50 plus g/l.



## Food & sparkling wine combinations

### Bubbles works well with:

- *salty, spicy, rich and creamy food;*
- *foods with butter and deep-fried; fish or shellfish;*
- *raw fish, sushi, oysters, caviar;*
- *tart foods (citrus, vinegars, pomegranate, dill, capers, tomatoes, leeks, and zucchini);*
- *Latin dishes, Asian cuisines, Middle Eastern foods;*
- *hard cheeses, rich cheeses, salty cheeses;*
- *dishes with crunchy texture (puffpastry, deep-fried food);*
- *toasty dishes;*
- *sweet dishes (with wines which are sweeter) or dishes with lightly sweet seasoning;*
- *foods which are hard to match with other wines (eggs, soups).*

## Steps in tasting

- ✓ Watching
  - Examine with eyes – bubbles, their finesse, regularity, persistency
  - Notice the strip of foam on the surface
  - Color
  - ‘Tears’
- ✓ Smelling
  - First sniff – Turn the glass gently – Second sniff
- ✓ Tasting
  - Small amount into the mouth – Swish a bit – Let trickle of air in the mouth
- ✓ The final palate



## Soligo Prosecco Brut

- **Country:** Italy, Treviso
- **Sweetness level:** Brut
- **Grape:** Glera
- **Alcohol:** 11%
- **Extract:** 29g/l
- **Acidity:** 5,5 g/l
- **Sugar:** 12g/l
- **Method of production:** tank
- **Tasting notes:** meadow flowers, fresh, elegant, fruity
- **Suggestions:** as aperitif, with lean fish, with sea food
- **Food:** Vol-au-vents with shrimps and cream cheese

<http://www.collisoligo.com/>; <http://www.alko.fi/>



## Thandi Sparkling Wine Shiraz Rosé Sec

- **Country:** South Africa, Stellenbosh
- **Sweetness level:** Dry
- **Grapes:** Shiraz, Cabernet Sauvignon
- **Alcohol:** 12%
- **Extract:** 45 g/l
- **Acidity:** 4.9 g/l
- **Sugar:** 25 g/l
- **Method of production:** tank
- **Tasting notes:** forest berry, rose petal, cherry and peach aromas
- **Suggestions:** as aperitif, with fatty fish, vegetables and vegetarian food
- **Food:** Eggplant rolls with feta cheese and tomatoes

<http://www.thandiwines.com/>; <http://www.alko.fi/>



## Soler-Jové Reserva Cava Brut

- **Country:** Spain, Sant Sadurní d'Anoia, Barcelona
- **Sweetness level:** Brut
- **Grapes:** Xarel.lo, Macabeo, Parellada
- **Alcohol:** 11.50%
- **Extract:** 29 g/l
- **Acidity:** 5.2 g/l
- **Sugar:** 12 g/l
- **Method of production:** traditional
- **Tasting notes:** ripe citrus, spicy
- **Suggestions:** as aperitif, with sea food, buffet
- **Food:** Vol-au-vents with shrimps and cream cheese

<http://www.alko.fi/>



## De Saint Gall Demi-Sec

- **Country:** France, Champagne
- **Sweetness level:** Medium dry
- **Grapes:** Chardonnay, Pinot Noir
- **Alcohol:** 12.50%
- **Extract:** 59 g/l
- **Acidity:** 6 g/l
- **Sugar:** 45 g/l
- **Method of production:** methode champenoise
- **Tasting notes:** fresh fruit, ripe citrus
- **Suggestions:** sweet desserts
- **Food:** Apple soufflé with vanilla sauce

<http://www.alko.fi/>



## Törley Charmant Rouge Sweet

- **Country:** Hungary
- **Sweetness level:** Sweet
- **Grape:** Kékfrankos
- **Alcohol:** 11%
- **Extract:** 74 g/l
- **Acidity:** 5.2 g/l
- **Sugar:** 50 g/l
- **Method of production:** tank
- **Tasting notes:** blue-berry, black-currant, ripe fruits, cherry
- **Suggestions:** with pizza, pie, pork, with sweet desserts
- **Food:** Brownie; Blue cheese.

<http://www.torley.hu/>; <http://www.alko.fi/>



**Questionnaire**

*Thank you for participating! I hope you had a nice and informative evening! Please answer the questions for my research work ☺ Thanks a lot!*

**Please write your opinion about pairings of food and wine**

<b>Wines</b> <b>Food</b>	Soligo Prosecco Brut	Thandi Spar- kling wine Shiraz Rose	Soler-Jové Reserva Cava Brut	De Saint Gall Demi-Sec	Törley Charmant Rouge
Vol-au-vents with shrimps and cream cheese					
Eggplant rolls with feta cheese and tomatoes					
Apple soufflé with vanilla sauce					
Brownie					
Blue cheese					

**Did you like wines?**

Yes \_\_\_\_\_

\_\_\_\_\_

No (please specify why) \_\_\_\_\_

\_\_\_\_\_

**How can you evaluate the price of the tasting (value for money)?** Bad 1 2 3 4 5 Good

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**Did you find something new for you today (from pp-presentation; while tasting)?**

Yes (what exactly)\_\_\_\_\_

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No\_\_\_\_\_

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**Do you like the place of the tasting (restaurant Talli)?**

Yes\_\_\_\_\_

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No (please specify)\_\_\_\_\_

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**How can you evaluate the whole evening?**

Bad 1 2 3 4 5 Good

**Would you like to suggest something more for this evening?**

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**Coments**\_\_\_\_\_

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