

## TECHNICAL INFORMATION

### About Champagne press process

We get a white juice from black grapes. Black grapes account for 2 thirds of total grapes in Champagne area. White juice is more than 80% of the production, it means that we need to avoid anthocyanin in the wine.

For that reason, picking during the harvest is by hand only. Bunches are carried in small cases and loaded at low height into the press.

Press process has to be low and progressive to avoid anthocyanin to pass on to the must.

4000 KG of bunches will result in 2550 l of juice with first press for 2050 l (called cuvee) and 500 l of second press (called taille)

MORE DETAILS ABOUT CHAMPAGNE

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**[champagnecampus.com](http://champagnecampus.com)**