

## FESTIVE SPARKLING WINE CRASH COURSE

Whether Christmas or NYE: as the year draws to a close, it's time to raise a glass! When the corks start popping, it is purely a matter of taste which sparkling wine you choose. People around the world seem to fall back on Prosecco. The Prosecco is the sparkling wine of choice while Champagne, Sparkling Wine and Cava follow close after. But what are the nuances that differentiate Italian Prosecco, German Sekt and Spanish Cava from one another? And what makes Crémant different from Champagne? For everyone who wants to show off their expertise at the Christmas office party or when celebrating New Year's Eve: The Sparkling Wine Crash Course is the place to go for the key points at a glance:

### **SEKT** (e.g. Henkell, Fürst von Metternich, Söhnlein Brillant)

... is Germany's most widespread category of premium sparkling wine, which undergoes a special refinement stage in the form of a second fermentation. Sekt has to be aged for at least six months before it can go on sale.

### **CAVA** (e.g. Freixenet)

... is the Spanish designation for premium sparkling wine. It has been produced according to the traditional bottle conditioning method since 1872 in the Catalonian winemaking province of Penedés.

### **PROSECCO** (e.g. Mionetto Prosecco)

... is a protected designation of origin. Only sparkling wines made from the Glera grape variety in one of nine northern Italian provinces in the Veneto region can carry the Prosecco DOC label. It is available in spumante and frizzante varieties, the frizzante variety having slightly less fizz.

### **CHAMPAGNE** (e.g. Champagne Alfred Gratien)

... is a sparkling wine that may only be sourced from the Champagne region. It is produced according to the traditional bottle conditioning (Méthode Champenoise) and is sourced primarily from three grape varieties: Pinot Noir, Pinot Meunier and Chardonnay. In terms of quality and craft, Champagne belongs to the most prestigious category in the sparkling wine section.

### **CRÉMANT** (e.g. Gratien & Meyer)

... is likewise produced according to the traditional bottle conditioning procedure, although the wines used for its production originate from winemaking regions outside Champagne. Examples of regions classic Crémants may stem from are Burgundy, Alsace and the Loire Valley.



### Henkell Trocken

A finely beaded Sekt with a fresh, fully matured character, this is a unique Cuvée composed of classic grape varieties. With a hint of citrus and a perfect balance of sweetness and acidity, it is an ideal accompaniment for fish and creamy desserts.

### Cordon Negro Brut

Freixenet's most popular Cava, Cordon Negro Brut is often referred to as the "Black Bottle Bubbly." This brilliant, versatile cava is crisp, clean and well-balanced. The fresh palate of apple, ripe pear and bright citrus flavours combine with a long finish and an exciting touch of ginger. Cordon Negro Brut goes well with just about everything.



### Fürst von Metternich Riesling Sekt Trocken

This premium Sekt traces its roots back to Schloss Johannisberg, the oldest Riesling wine estate in the world. Nuances of yellow fruits, floral notes and a gentle tartness harmonise excellently with creamy soups and much more.

### Mionetto DOC Treviso Brut

An aromatic spumante Prosecco from the province of Treviso. A fruity bouquet reminiscent of golden apples, white peach and honey. Exquisite as an aperitif, with finger food or fish.



### Alfred Gratien Brut Rosé

This rosé by Champagne Alfred Gratien, which is a small but perfectly formed, award-winning Champagne cellar in Épernay, combines elegant Chardonnay, fruity Pinot Meunier and vibrant Pinot Noir. Aromatic strength and hints of red berries flatter risotto, lamb and beef but also fried chicken.

### Gratien & Meyer Crémant de Loire Blanc Brut

Handpicked grapes and a 24-month ageing process over yeast make this superior Crémant a premium taste experience. The light-yellow sparkling wine with a lively perlage has a fresh bouquet that is reminiscent of white blossom, lime and green apples – a perfect accompaniment for fine fish dishes and seafood.





Curious? Then make your way over to [www.my-sparkling-wine.com](http://www.my-sparkling-wine.com). There you can find many more facts on sparkling wine as well as entertainment, delicious recipes and even more useful information about the popular category of sparkling wines to satisfy your curiosity.

### About Henkell Freixenet

Henkell Freixenet is the world's leading sparkling wine producer, offering Sekt, Cava, Prosecco, Champagne and Crémant from a single source – complemented by a wide range of wine and spirits. The Group boasts subsidiaries in 30 countries and exports its brands to more than 150 markets across the world. Highest standards in quality and craft, coupled with market and brand expertise, have earned it the status of market leader for Cava, Sekt, Prosecco, wine and a broad palette of spirits in many countries. The Group owns brands such as Freixenet, Henkell, Mionetto Prosecco, Alfred Gratien, Segura Viudas, Freixenet Mederano, i heart WINES, Mangaroca Batida de Côco and Wodka Gorbatschow. Further information at [www.henkell-freixenet.com](http://www.henkell-freixenet.com).

Watch the Henkell Freixenet image video at:

[www.youtube.com/watch?v=HVc8IH9id4Y&has\\_verified=1](http://www.youtube.com/watch?v=HVc8IH9id4Y&has_verified=1)

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