

Riddling collects sediment

Second of two parts

Last column we got as far in the making of fine champagne as the secondary fermentation. In that, yeasts and natural sugars had been added to the year-old bottle of still white wine (plut not or chardonnay) to induce a second fermentation inside the bottle.

The bottle had been plugged to control the dynamic pressure that builds up during natural fermentation and produces the tiny bubbles we all love.

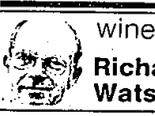
This secondary fermentation takes several weeks. When it is completed, the wine rests "on the yeast" that remains in the bottle. The longer the better (and more expensive). This can go on from months to years and adds complexity to the champagne.

The next step is to place the wines in riddling racks. A-frame structures that hold each bottle, neck down, at about 10 o'clock (an angle of about 65 degrees). They are so placed so that the sediment in each bottle, an artifact of the yeasts and other particles, will slowly fall into the neck area.

DURING THIS process, which usually takes a month, each bottle is turned (rotated) by hand or by a mechanical device and is gradually brought to a near-12 o'clock (an almost vertical) position. The process of riddling the wine is gradually becoming mechanized. Newer, well-financed California wineries (Piper Sonoma and Chateau St. Jean) have recently introduced noisy machines that do the job well and put another set of artisans out of work.

When all the sediment has collected in the neck, it is time to disgorge it from the bottle. The wines are cooled to just above freezing and then the neck of each is plunged into a solution that quickly freezes it, hopefully getting all of, and only, the sediment and none or little of the champagne. The plug (a metal cap) is then quickly removed and the natural pressure of the wine in the bottle shoots out the plug of sediment.

Quite a sight! Because the wine is cold it does not foam. The final operation, unique to champagne, now occurs. Into each



wine
Richard Watson

bottle, to refill it, is poured the dosage. This small amount of liquid may be a totally dry substance (brandy, for example) or it will contain varying amounts of a sweetening agent. It is at this point that the degree of sweetening is determined and the blending in is a most carefully planned process. This solution, usually in the form of a cane sugar, determines whether the wine will be a brut, an extra dry, or whatever.

THE STANDARD terminology for describing extent (percentage) of sweetness is as follows: Sweet (sec, sek), 10 percent; semi-sweet (domi-sec), 4-6 percent; dry, 2-4 percent; extra

dry, 1-2 percent; brut, 1/4-1 1/4 percent; natural, 0-0.2 percent. Following the addition of the dosage, the wines are very quickly sent to the corking machine. A fat cork is hammered with great force into the bottle (reducing it to approximately 50-60 percent of its original circumference) and it is sealed until you and I open it. A wire hood is placed over the cork to secure it and then foil and labels are added to make it a finished product.

Now a word about aging champagne under whatever various names it goes by (ekt in German, mousseau in non-champagne regions in France and champagne in America and Australia):

It is not subject to the usual natural laws of development in the bottle. And because it does not develop (improve), it deteriorates very slowly. Ten- and 15-year-old bottles of good champagne and sparkling wine are usually as fine as they were when bottled. They will darken a bit, become somewhat richer and denser, but will not fall apart as most white wines after a few years.

Non-vintaged champagnes are the product of more than a single effort, made thus to increase complexity. The lack of a vintage date should disuade none from them. They bring joy whenever they are opened in the same way a dated bottle is.

AND ENTERTAINMENT GUIDE
ON THE TOWN

KEEGO TWIN CINEMA
WHERE MOVIES COST LESS
On Orchard Lake Road at Cass Lake Rd.
1 1/2 Mile W. of Telegraph
EXPANDED, LIGHTED PAVED PARKING
I. NEVER CRY WOLF (PG)
Fil: 7, 9:15, Sat & Sun: 2, 4:15, 7, 9:15
Mon-Thurs: 7, 9:15
II. RIGHT STUFF (PG)
Fil: 8:45, 10:15, Sat & Sun: 2:30, 6:45, 10:15
Mon-Thurs: 7:45 Only
FREE ADMISSION
This ad will entitle bearer to one FREE admission when a second admission is purchased Sun., Mon., Tues., Wed. & Thurs. Offer expires March 14, 1984.

NO BULL!
COUNTRY 92 - WCXI FM
Always three in a row. No Bull! For your NO BULL! bumper sticker send name, address, city, zip to: NO BULL, BOX 1130, Detroit, 48235

this weekend
Get away from it all!
Special room rates for weekend getaways.
\$44.00* PER ROOM PER NIGHT
*Luxurious guest room • heated indoor/outdoor pool
• kids in some room FREE • live entertainment at Benchmark
• gourmet dining at the Benchmark • video game room
• saunas & exercise room • limited number of rooms available
Michigan Inn
10400 J.L. Hudson Drive, Southfield, MI 48075 • 313-559-6300
CALL TOLL FREE 1-800-482-3440

Puppeteers play Youtheatre
"The Cat Who Went to Heaven" will be performed for Detroit Youtheatre's "Something Every Saturday" auditions by Ohio's Piper Puppets at 11 a.m. and 2 p.m. Saturday at the Detroit Institute of Arts auditorium.
Tickets at \$3 for children and adults may be purchased at the art institute ticket office or at the door. For ticket information, call the museum office, 839-2730, during regular business hours.
The play was suggested by Elizabeth Coatsworth's book, published in 1930 and awarded the Newberry Medal. The Piper's performances tell the story of a young brother and sister whose prodigious gives way to forgiveness and understanding after they lose a beloved pet.
The Piper puppeteers remain in full view of the audience. The troupe employs marionettes that are half lifelike and live voice characterizations.

FROG LEGS!
ALL U CAN EAT - \$5.95
Every Mon. & Tues. 3:00 p.m. - 10:00 p.m.
ST. PATRICK'S DAY PARTY
Corned beef & Cabbage Dinner \$5.25
Entertainment 9:00 - 1:00
HAVE FUN, HAVE DRINKS
ZoBo's
6336 Greenfield
Dearborn • 581-2124

The fresh floun Friday Fish Feast
All the lobster and other seafood delicacies you can eat. Friday evenings at the Haymarket.
Reservations required \$24.95, all ages.
Troy Hilton Inn
Hilton Hotel at Stephenson Hwy
Call (313) 583-9000.

Presents **THE WORLD'S MOST POPULAR OPERA**
Blizet's CARMEN
(Stylized version in English)
featuring
Christina Lypecky as Carmen
Cantor Harold Orbach as Don Jose
The Warren Symphony Orchestra
and the General Motors Employees' Chorus
David Daniels, Conductor
MARCH 17 & 18 • 7:30 P.M.
\$10 Adult \$8 Stu./Sr. Citizen
Special group rates available. Free parking in our paved, lighted lot. 1,200 perfect seats. Box office open Monday thru Friday, 9 AM to 8 PM at Hall (M-59) and Garfield Roads, Clinton Township. Order tickets by telephone with Visa or MasterCard.
Center For The Performing Arts
Macomb Community College
(313) 286-2222

Coupon Good Thru March 14, '84
DARLIN' LILLY'S
29200 Orchard Lake Road
Between 12 & 13 Mile Roads
851-4577
ANY TWO VEAL DINNERS for \$14.95
CHAR BROILED BABY BACK RIBS for 2 \$16.95
NOW APPEARING
THE CORNER BOYS
Tue-Sat. The Box Show today. Tues. 5:00
LUNCHES • DINING • DANCING

Have you experienced the new spirits of Pontiac?
The Pike Street Company Valet Parking Available
Restaurant
18 W. PIKE STREET, PONTIAC
Phone 334-7878 for reservations

Kingsley Inn
SUNDAY BRUNCH
Enjoy over 40 freshly prepared items such as: Veal Fricassee, Eggs Benedict and Fried Chicken, Cheese Blintzes and freshly baked Danishes and Pastries.
Adults \$7.35
Children under 5 \$4.95
Served 10 a.m. - 2 p.m.
Also
SUNDAY BAVARIAN NIGHT
Family Style Fried Chicken
...additional helpings are on us!
\$8.95 per person
Woodward at Long Lake Rd. Bloomfield Hills 642-0100

FOR THE BEST LIVE OLDIES MUSIC!
YESTERDAYS
CLASSIC OLDIES CLUB
NOW APPEARING
SHANGRI-LA
Monday thru Saturday
NO COVER CHARGE
(you must be 21)
DANCING • DO-WOP
DISCOUNT DRINKS
"Oh, I believe in YESTERDAYS"
Sheraton-Southfield Hotel
17817 W. Nine Mile Rd., Southfield, MI 48033
557-4800

The Exceptional Reception!
Our professional wedding consultants can turn an ordinary reception into an exceptional affair. From floral arrangements to a band to a very special cake, we can handle it all. And we have plenty of deluxe rooms for those out-of-town guests. Your wedding deserves the first-class treatment of the Farmington Hills Holiday Inn.
Dates still available for 1984.
Call our Director of Catering, Lynne Schwarz, for details.
FARMINGTON HILLS Holiday Inn
38123 W. 10 Mile Rd., Farmington Hills, MI 48024
(313) 477-4000

1984 TICKETS NOW ON SALE
CHESANING SHOWBOAT
SIX MUSICAL FUN FILLED EVENINGS - FREE PARKING
Mon. - July 9 16.00
Rows 1-29 15.00
Row 30-41 14.00
Bleachers 14.00
Tue., Wed., Thurs. July 10 - 11 - 12
Row 1-29 19.00
Row 30-41 17.00
Bleachers 15.00
Fri. - Sat. July 13-14
Row 1-29 19.50
Row 30-41 18.00
Bleachers 15.00
JULY 9-14
STARRING
Tennessee ERNIE FORD
1984 Chesaning Showboat Ticket Reservation
Mail To: Ticket Committee, Chesaning Showboat, Channing, MI 48416
PHONE (810) 811, (313) 843-9036
Please make reservations for Showboat for [Day and Date] at \$ _____ each. Total check \$ _____ [Day and Date]
REMITTANCE MUST ACCOMPANY ORDERS [Please Print]
NAME _____
ADDRESS _____ CITY _____ STATE _____ ZIP _____
PHONE (Area Code) _____ NO REFUNDS AFTER JULY 1
_____ Mail tickets to undersigned [Check One] _____ Hold tickets at box office [Check One]

Sunday Brunch at the Somerset Inn - Troy
Featuring - Roast Top Sirloin of Beef, Baked Ham, New England Creamed Cod, Eggs Florentine, and All your Breakfast Favorites, Assorted Salads, Fresh Fruits, Pastries.
Buffet - \$6.95
Children (6-10) - \$3.95
Under 5 - Free
Every Sunday • 10:00 a.m. to 2:00 p.m.
Somerset Inn
2601 W. BIG BEAVER, TROY • 643-7474