



ACTIVITY
BOOK
2025

COMITÉ CHAMPAGNE

Color the elements of this drawing according to the numbers and colors.



SOME FIGURES ABOUT THE APPELLATION



Match these sentences with the corresponding value*:

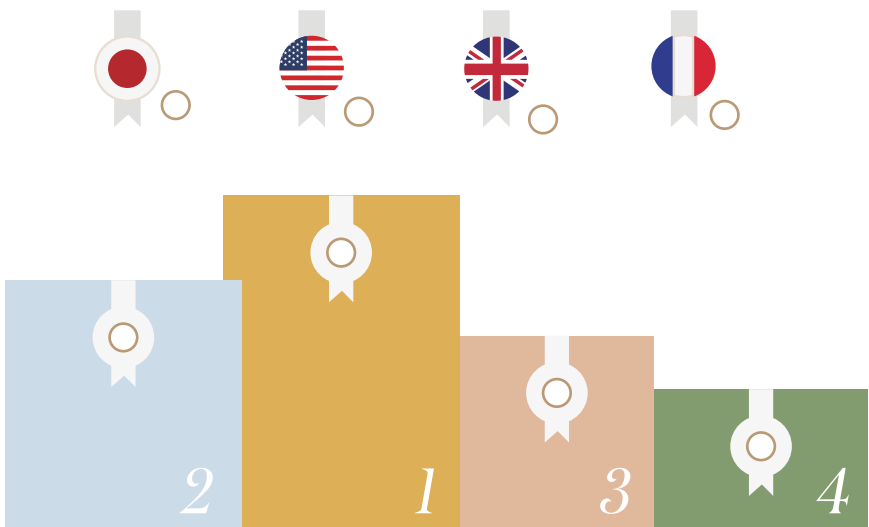
*Data 2024

A. Champagne vineyard area (hectares)	☐	☐	1.	34 200
B. Number of Champagne Houses	☐	☐	2.	16 300
C. Number of Champagne Winegrowers	☐	☐	3.	390
D. Number of Champagne Cooperatives	☐	☐	4.	319
E. Number of crus in Champagne	☐	☐	5.	125

Answers: A,1 - B,3 - C,2 - D,5 - E,4.

Link the top 4 Champagne markets (by value and volume) to their position on the podium: France / United-States / United Kingdom / Japan

*Data 2024



Answers: 1. France - 2. United States - 3. United Kingdom - 4. Japan

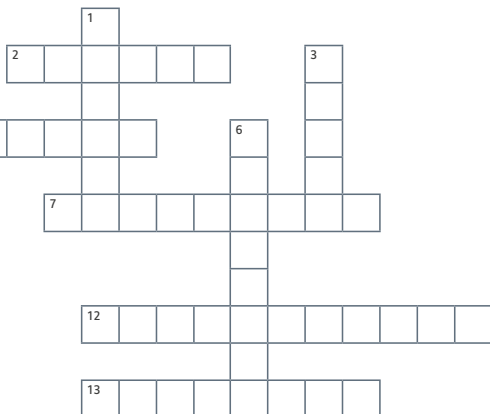
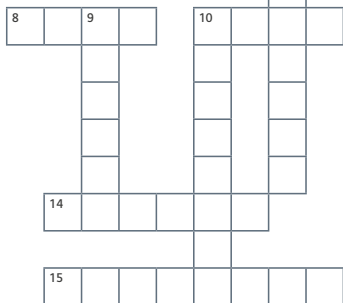
CROSSWORD PUZZLE

Using the clues,
find the correct words:

Crossword Puzzle

HORIZONTAL

- 2.** Sometimes used to hold the cork
- 4.** Insect found in the vineyards
- 7.** Fossil found in Champagne subsoil
- 8.** Villages in Champagne
- 10.** Blending or maceration
- 12.** One of Champagne's climates
- 13.** Only uses whole bunches
- 14.** Resistant variety
- 15.** Name of a famous monk in Champagne linked to Hautvillers



VERTICAL

- 1.** Zero dosage
- 3.** Authorized vine pruning method in Champagne
- 4.** 70% of Champagne soil
- 6.** Part of the vine
- 9.** Recognizes the Hillsides, Houses and Cellars of Champagne
- 10.** Just before disgorgement

**Did
YOU
KNOW?**



Answers on page 10

**The average slope
of Champagne vineyard**
is 12% and **can reach up to 59%**
for the steepest coteaux.

THE HERITAGE OF CHAMPAGNE

Place these 5 iconic landmarks



Champagne
Wine
Museum



Côte 204
American
Memorial



Cadoles

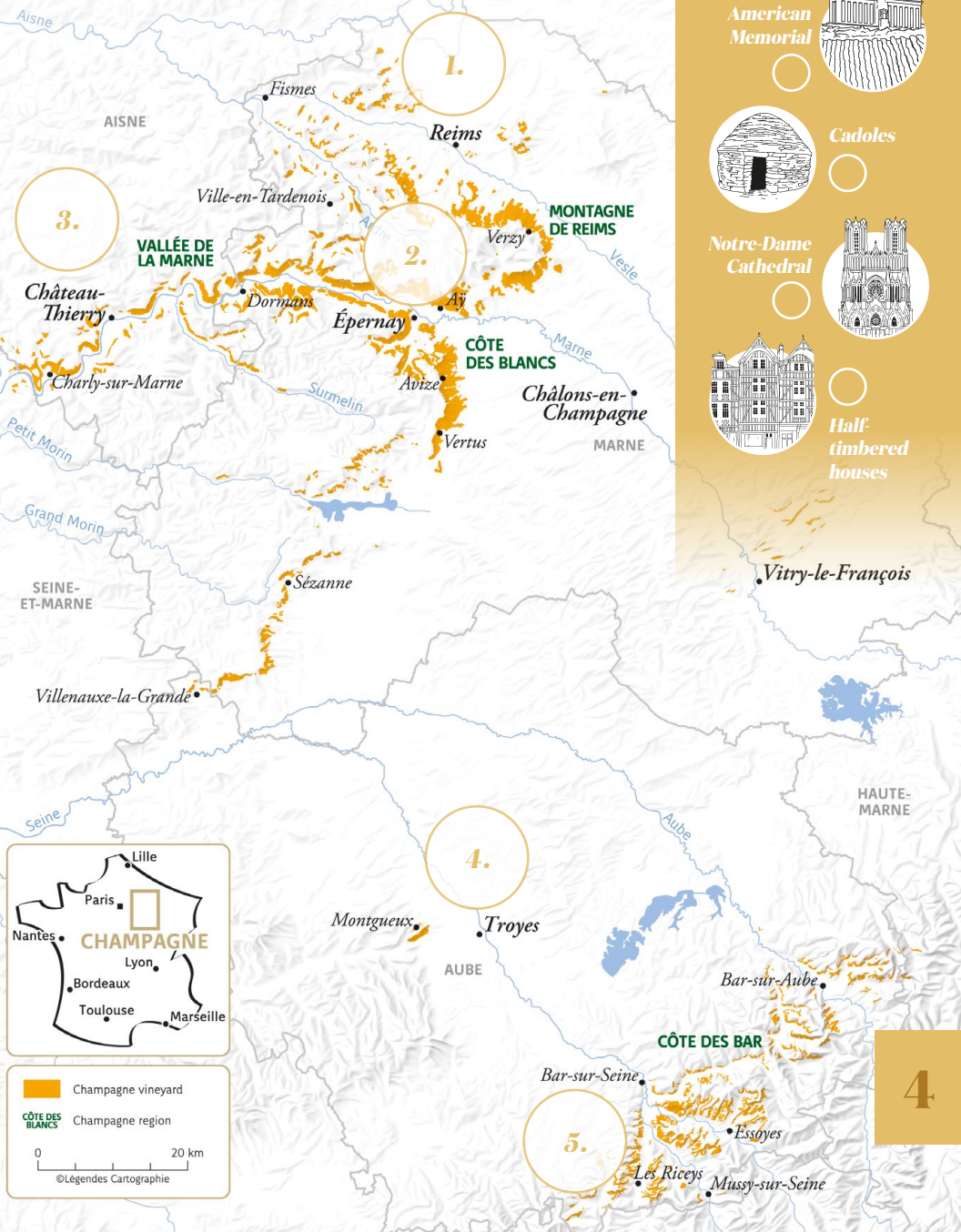


Notre-Dame
Cathedral



Half-
timbered
houses

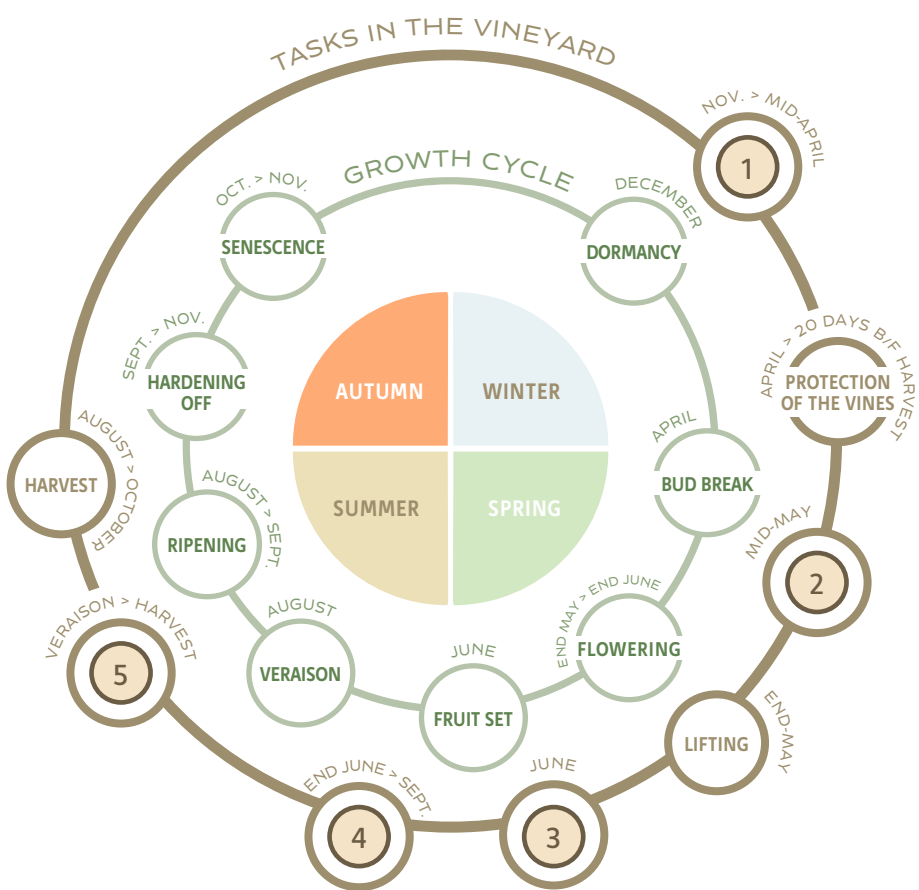
1. Notre-Dame Cathedral - 2. Champagne Wine Museum - 3. Côte 204 American Memorial - 4. Half-timbered houses - 5. Cadoles



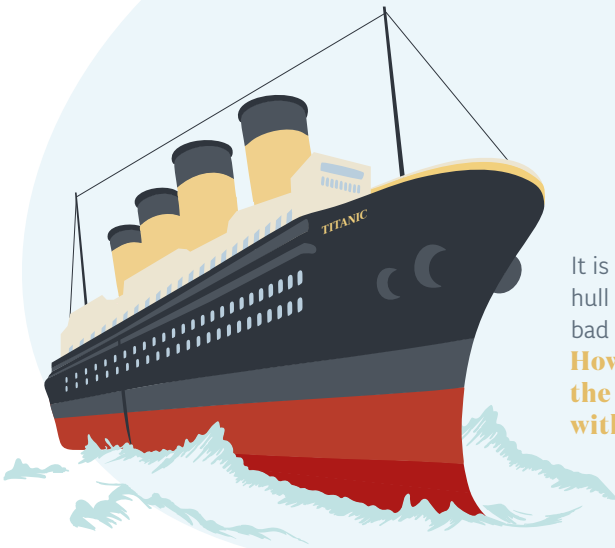
VINE GROWTH CYCLE AND TASKS IN THE VINEYARD

Number the missing tasks to be completed
based on the vine cycle diagram:

- ☐ *Ripeness monitoring*
- ☐ *Trellising*
- ☐ *Trimming*
- ☐ *Pruning/Tying up*
- ☐ *Desuckering/Debudding*



Did YOU KNOW?



It is traditional to break a bottle on the hull of a ship to christen it and ward off bad luck.

However, it is whispered that the Titanic was never christened with Champagne.

CHAMPAGNE AND CELEBRITIES

Link these quotes with the different celebrities:

OASIS

A

**WINSTON
CHURCHILL**

B

**JACK
DAWSON
(TITANIC)**

C

**ELIZABETH
BOLLINGER**

D

"I am on the grandest ship in the world having champagne with you fine people. I figure life's a gift and I don't intend on wasting it. You don't know what hand you're gonna get dealt next"

1

"Someday you will find me / Caught beneath the landslide/
In a Champagne supernova in the sky"

2

"Meeting Franklin Roosevelt was like opening your first bottle of Champagne, knowing him was like drinking it."

3

"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I'm not hungry and I drink it when I am. Otherwise I never touch it - unless I'm thirsty."

4

6

PROTECTION OF THE CHAMPAGNE APPELLATION



**Did
YOU
KNOW?**

Around 400 new legal cases
are opened each year to protect
the Champagne appellation.

TRUE OR **FALSE**

Choose Green for True, Red for False

true false



1. The term “méthode champenoise” can be used for all sparkling wines with a second fermentation in the bottle.



2. The indication of dosage is mandatory on the Champagne label.



3. For vintage Champagne, the indication of the vintage is required on the cork.



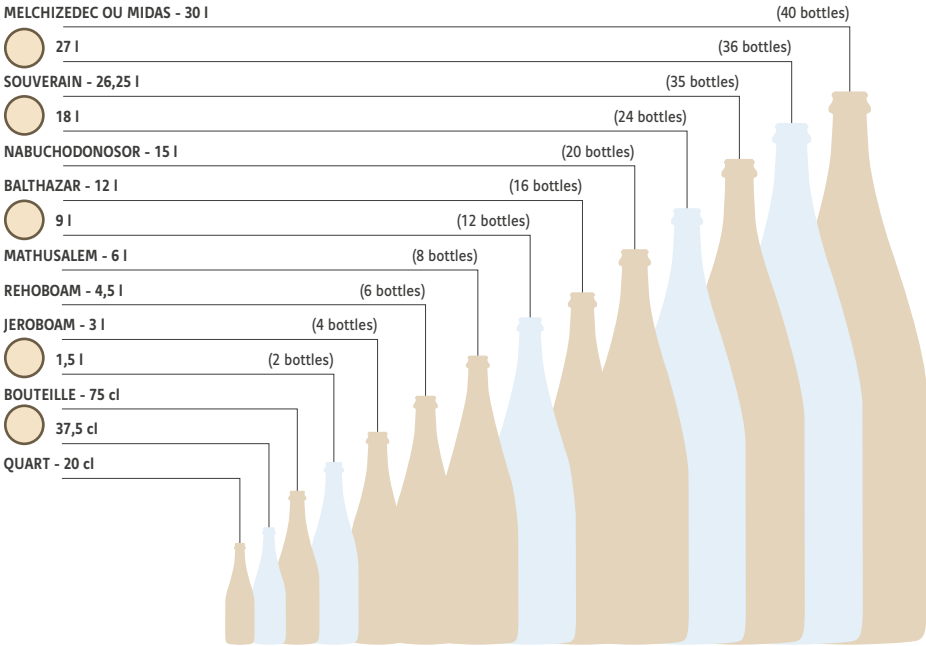
4. The Champagne AOC is protected in over 130 countries.



BOTTLING

Complete the diagram with the following proposals:

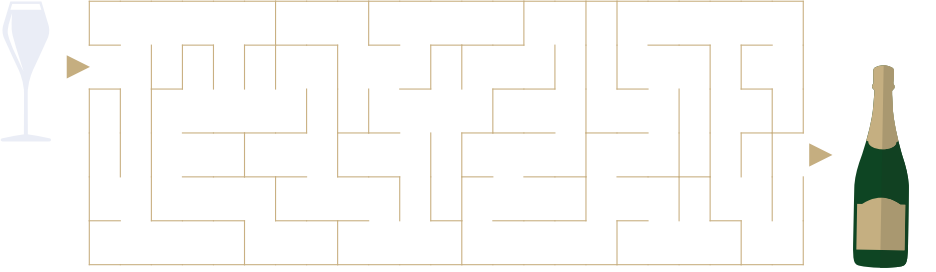
- 1 Primat
- 2 Salomon
- 3 Demie
- 4 Magnum
- 5 Salmanazar



Answers (bottom to top) : 3. Demie (37,5 cl) - 4. Magnum (1,5 l) - 5. Salmanazar (9 l) - 2. Salomon (18 l) - 1. Primat (27 l)

MAZE

Help the glass find its way to the Champagne bottle.



Answers on page 10



SUMMER PAIRING

Rosé Champagne and hummus toast with beetroot, rocket and toasted pecans

Ingredients :

- 4 slices of country or whole grain bread
- 200 g de hummus
- 1 small cooked beetroot, thinly sliced
- 1 handful of rocket
- 1 handful of pecan nuts
- 1 tbsp of balsamic vinegar
- Olive oil
- Salt and black pepper
- Fresh basil leaves (optional)



Pecans:

Toast in a pan over medium heat for ~5 minutes, stirring occasionally. Remove and chop.

Bread:

Lightly toast until crispy outside, soft inside.

Preparation:

Spread hummus on toast, top with beet slices, rocket, and pecans.

Seasoning:

Drizzle with olive oil and balsamic vinegar, season with salt and black pepper.

Optional:

Add fresh basil for extra freshness.

Why it pairs well with Rosé Champagne?

Beetroot and hummus bring earthy sweetness that complements the red fruit notes of Rosé Champagne and creates harmony in colors.

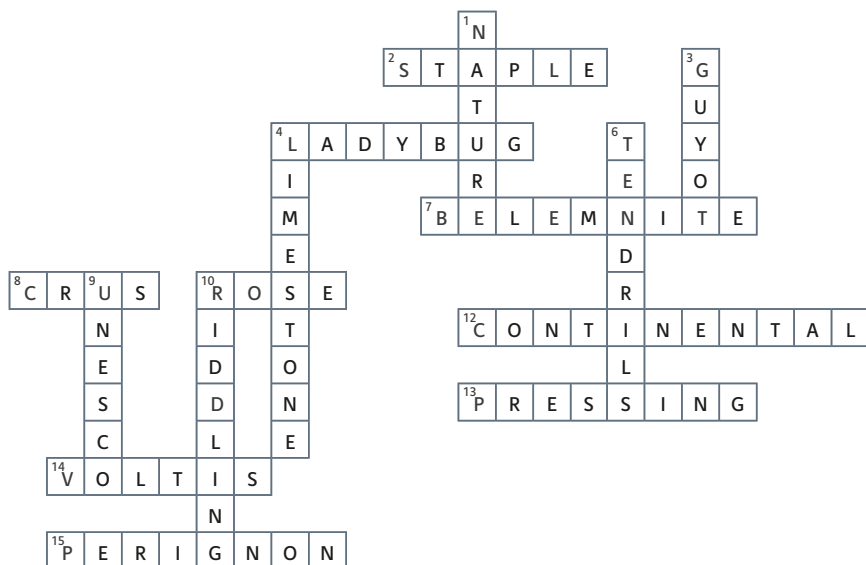
The rocket adds a slight bitterness touch that balances the sweetness of the beets and the fruity side of the champagne.

Toasted pecans add a crunchy texture and depth of flavors that pairs perfectly with the effervescent texture of the rosé.

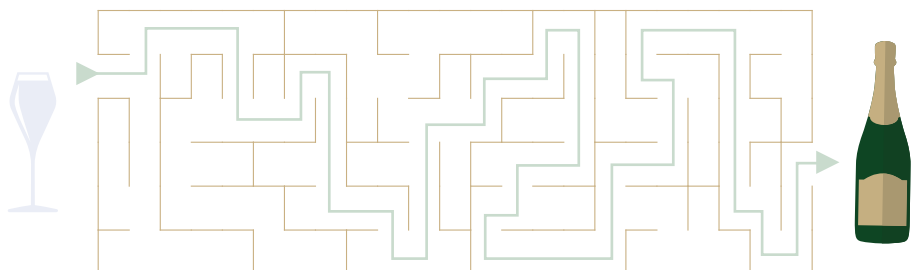
This dish is ideal for an aperitif or a light, refreshing and delicious starter for a summer meal paired with Rosé Champagne.

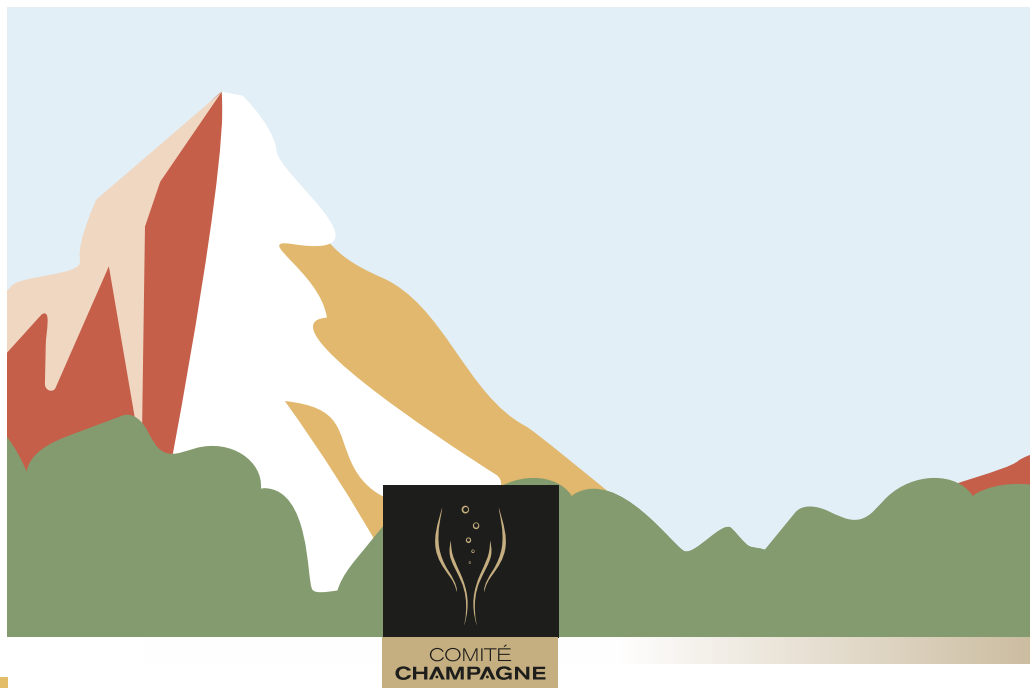
SOLUTIONS

Crosswords solution

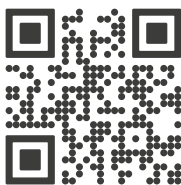


Maze solution





More information on
WWW.CHAMPAGNE.EDUCATION



@Champagne_education

©Comité Champagne 2025

This activity book is brought to you by the winegrowers and the houses of Champagne.

Alcohol abuse is hazardous to your health. Please enjoy responsibly.

Any reproduction, whether integral or partial, adaptation or translation is prohibited with the exception of unmodified reproduction for strictly private, non-commercial purposes.