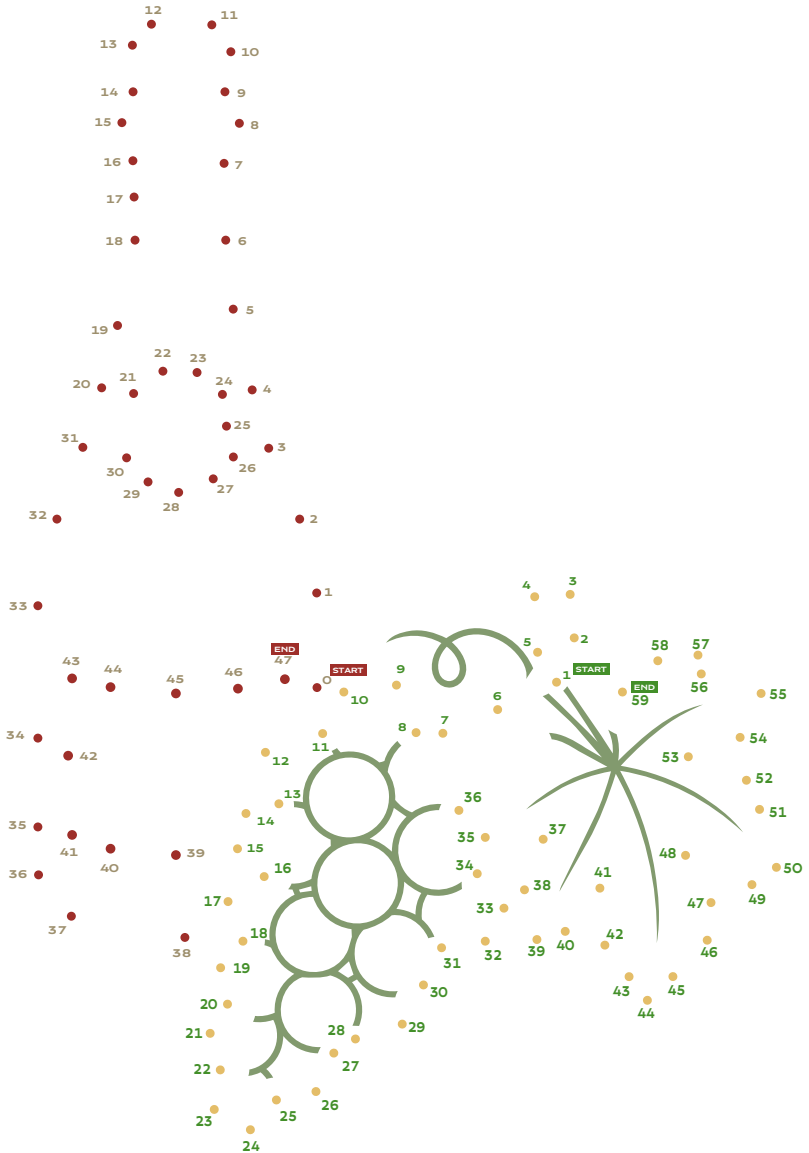


ACTIVITY
BOOK
2026

THE SECRET OF THE BUBBLES

Connect the dots to discover the mysterious drawing:



DISCOVERING CHAMPAGNE

TRUE OR FALSE



Tick the correct answer:

- | | TRUE | FALSE |
|---|-----------------------|-----------------------|
| 1. All sparkling wines may be called « Champagne ». | <input type="radio"/> | <input type="radio"/> |
| 2. A non-vintage Champagne must age for at least 15 months in the cellar. | <input type="radio"/> | <input type="radio"/> |
| 3. Champagne is enjoyed ice-cold. | <input type="radio"/> | <input type="radio"/> |
| 4. Champagne wines pair well with all kinds of dishes. | <input type="radio"/> | <input type="radio"/> |

Answers: 1 - False / 2 - True / 3 - False / 4 - True

WORD RIDDLE

Find the hidden word using these sentences:

My first... is what you do when you stretch out on a bed

My second... is something you kick on a football field

My whole... is found on every bottle of Champagne



Answer: Lay - Ball = Label

ALWAYS BALANCED THE ART OF DOSAGE



Link these proposals with the right dosage:

Champagne doux	①	Ⓐ	0 to 12 g / l
Champagne brut nature	②	Ⓑ	0 to 6 g / l
Champagne demi-sec	③	Ⓒ	12 to 17 g / l
Champagne sec	④	Ⓓ	32 to 50 g / l
Champagne extra-brut	⑤	Ⓔ	More than 50 g / l
Champagne extra-dry	⑥	Ⓕ	17 to 32 g / l
Champagne brut	⑦	Ⓖ	0 to 3 g / l of residual sugar

Answers: 1-E / 2-G / 3-D / 4-F / 5-B / 6-C / 7-A

MYSTERY WORD

Put the letters in the correct order:

V - E - E - F - N - C - E - R - S - E - C - F - E

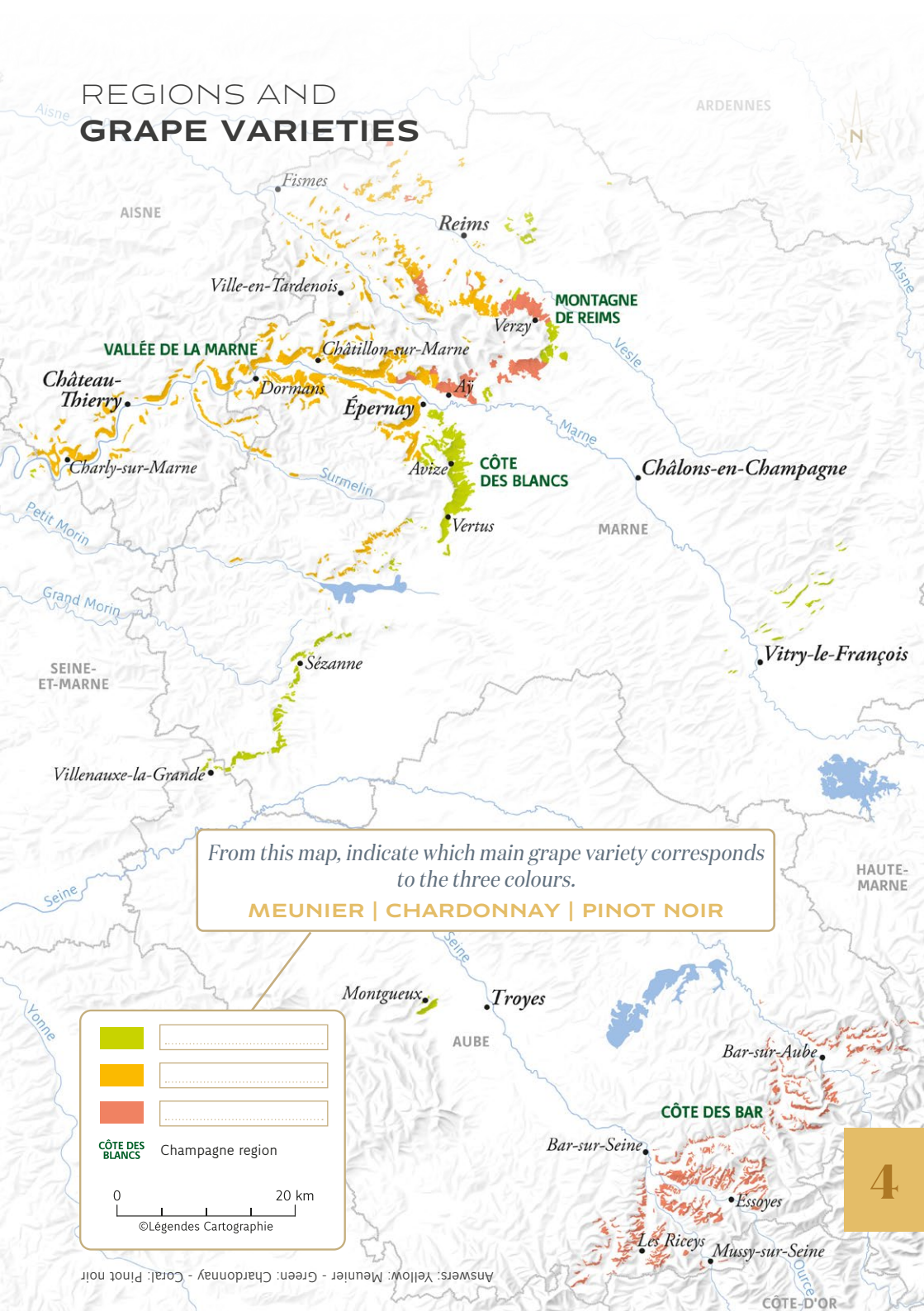
Answer: effervescence

Did
YOU
KNOW?

A 10 centiliter glass of Champagne contains about 11 million bubbles.




However, this figure is only theoretical, since nearly 80% of the carbon dioxide escapes at the surface of the glass without forming bubbles!

REGIONS AND GRAPE VARIETIES



From this map, indicate which main grape variety corresponds to the three colours.

MEUNIER | CHARDONNAY | PINOT NOIR

	<input type="text"/>
	<input type="text"/>
	<input type="text"/>

CÔTE DES BLANCS Champagne region

0 20 km

©Légendes Cartographie

CHAMPAGNE ROOTS



Match these major events with their dates:

(A)

Recognition of the Champagne AOC

(C)

Louis Pasteur begins his work on fermentation

(E)

The Hillsides, Houses, and Cellars of Champagne are inscribed on the UNESCO World Heritage List

(B)

The baptism of Clovis in Reims

(D)

The first use of cork stoppers

496

1685

1857

1936

2015

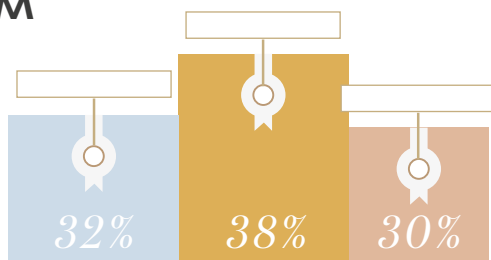


Answers: A - 1936 / B - 496 / C - 1857 / D - 1685 / E - 2015

TOP OF THE PODIUM

Match the grape variety with its percentage of the vineyard's total planting:

MEUNIER
PINOT NOIR
CHARDONNAY



Answers: Pinot noir: 38% / Chardonnay: 32% / Meunier: 30%

Did
YOU
KNOW?

Eight grape varieties plus one hybrid (Vitis) are authorized in Champagne.

In addition to Chardonnay, Pinot noir and Meunier, there are also: Pinot gris, Pinot blanc, Arbane, Petit Meslier, Chardonnay rose and Vitis (under trial until 2033). However, these represent less than 0.5% of the vineyard's planted area.

The end of summer vacation is approaching for Pauline, who needs to get ready for the Champagne harvest.

LOOK & FIND



Harvesting Shears



Basket



Cap



Grape harvest crate



Bottle of Champagne





HELP PAULINE TO FIND ALL HER BELONGINGS!

TO EACH ONE HIS OWN CHARACTER





Which Champagne are you?

Vintage, Blanc de noirs, Blanc de blancs or brut non-vintage.





During an evening, you are recognized by your:

-  quiet presence
-  strong personality
-  generosity
-  vibrant energy





If you were a trip, you would be:

-  a gastronomic stay
-  a seaside trip
-  a getaway with friends
-  a timeless adventure

Your favorite time to enjoy Champagne:

-  an improvised aperitif
-  a special occasion
-  a refined dinner
-  a convivial table

To you, time represents:

-  the present instant
-  a permanent wait
-  a precious ally
-  a story that unfolds slowly

You are rather:

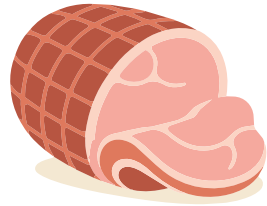
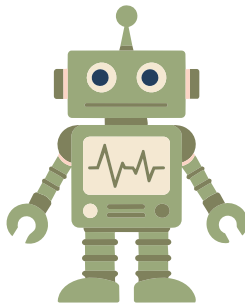
-  hazelnut
-  apple
-  raspberry
-  lemon

Count the number of selected figures:

	<input type="text"/>		<input type="text"/>
	<input type="text"/>		<input type="text"/>

Results page 10.

REBUS



Answer: jay - robot - ham (jéroam)

Crossword Puzzle

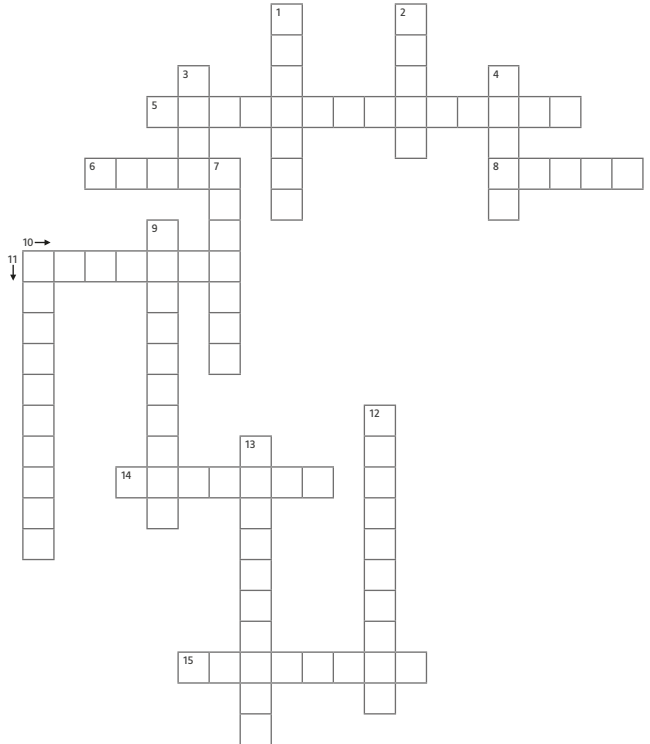
With the help of the clues,
find the appropriate words:

HORIZONTAL

- 5. Collects Champagne caps
- 6. Bud damaging cold temperatures
- 8. Type of vine pruning
- 10. Champagne grape variety
- 14. Harvest year
- 15. Must clarification

VERTICAL

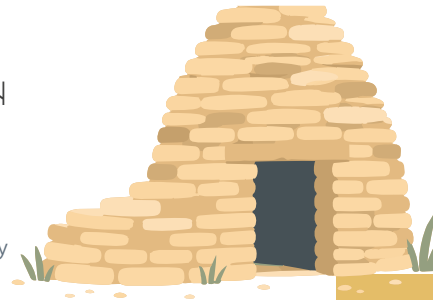
- 1. Typical dry stone huts in the Aube
- 2. Grapevine branch
- 3. Walled vineyard
- 4. Crowned in Reims
- 7. Which encompasses a set of natural and human factors
- 9. Viticulture method
- 11. 6 liter Champagne bottle
- 12. Shoot positioning work
- 13. Optional fermentation in Champagne



Answers page 10.

FIND THE ODD ONE OUT IN EACH LIST OF WORDS

- A) Pruning – Debudding – Settling – Trellising – Lifting
- B) Pinot gris – Meunier – Chardonnay rose – Pinot blanc – Gamay
- C) Schist – Chalk – Marl – Limestone – Clay



Answers: Settling (not part of vineyard work) – Gamay – Schist

THE SUMMER PAIRING

Blanc de blancs Champagne with rosemary, lemon and Parmesan focaccia.

Ingredients:

- 400 g of plain flour
- 1 sachet fast action dried yeast
- 20 cl of lukewarm water
- 3 tablespoons of olive oil
- 1 teaspoon of salt
- 3 fresh rosemary springs
- 3 fresh thyme springs
- 1 lemon zest
- 40 g of aged Parmesan, shaved into flakes



The focaccia: *In a small bowl, pour the lukewarm water and add the fast action dried yeast. Stir gently and allow to rest for 10 minutes.*

In a large mixing bowl, combine the flour and salt. Add the activated yeast, olive oil, and lemon zest. Mix until a smooth dough forms, then shape into a ball. Cover with a damp cloth and allow to rest for 1 hour and 30 minutes.

Baking: *Preheat the oven to 210 °C (410 °F). Lightly oil a baking tray or pan, spread out the dough, and gently press small indentations into the surface with your fingertips. Sprinkle with the chopped rosemary and thyme.*

Bake for about 20 minutes.

Finishing: *Arrange the Parmesan shavings over the focaccia immediately after removing it from the oven.*

Why does this recipe pair well with a Blanc de blancs Champagne?

The pairing of the focaccia with the Champagne Blanc de blancs creates a harmonious balance between freshness, texture, and aromatic expression.

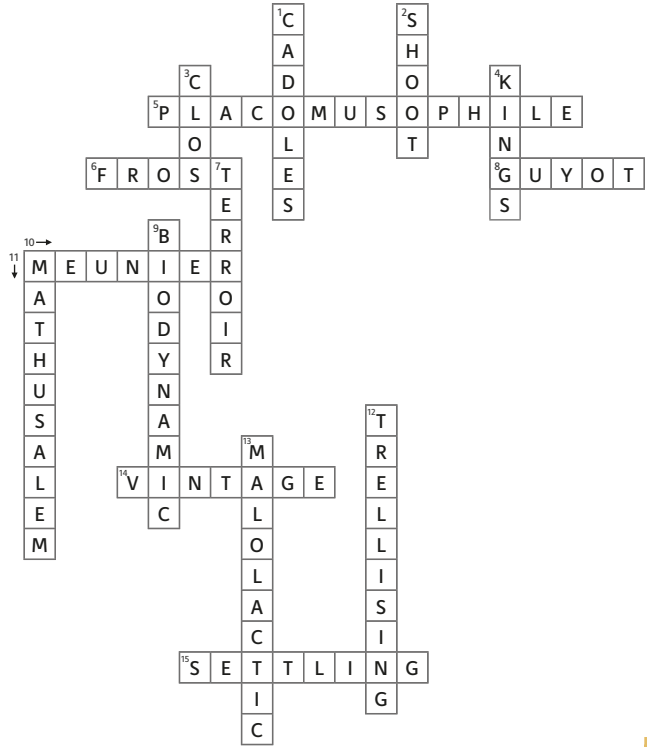
The cuvée's vibrant acidity, citrus aromas, and pronounced minerality echo and enhance the lemon notes of the focaccia.

Its saline and mineral character adds depth to the Parmesan, while also bringing a refined, incisive edge. Finally, the focaccia's soft, generously olive oil infused texture meets the Champagne's effervescence with remarkable elegance.

A truly indulgent pairing, perfect for enjoying the pleasures of summer al fresco.

GAME SOLUTIONS

Crosswords



TO EACH ONE HIS OWN CHARACTER

Which Champagne are you?

Vintage, Blanc de noirs, Blanc de blancs or brut non-vintage:

● **Maximum of circles: vintage Champagne**

When a year deserves to be highlighted, when a harvest reveals a distinct character worth preserving, a decision can be made to produce a vintage Champagne.

■ **Maximum of squares: Blanc de noirs Champagne**

Made from black grape varieties. Whether single-varietal or a blend of Meunier and Pinot noir, it offers greater power, structure, and body. Its rich, wine-like character will surprise you!

▲ **Maximum of triangles: Blanc de blancs Champagne**

Made from white grape varieties (generally Chardonnay). It expresses finesse and minerality, with two key sensations: acidity and salinity!

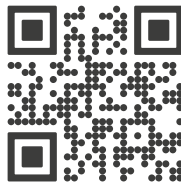
★ **Maximum of stars: brut Champagne**

Made from a blend of wines from several years and from white and/or black grape varieties, with less than 12 g/l of sugar: a true classic!



COMITÉ
CHAMPAGNE

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WWW.CHAMPAGNE.EDUCATION



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