

**At Shambles, we're fascinated with wine and the wine making methods, and we thought we'd share some of the different sparkling wine techniques used. We hope that you'll find this as interesting as we do!**

**1) Ancestral Method** - An 'umbrella' term for the ancient methods of Pet-Nat and Col Fondo, for making natural sparkling wines (ie - without use of refined sugars or commercial yeast additions).

**1a) Petillant Naturele (AKA - Pet-Nat)** - The base grape juice is bottled during the primary fermentation, it then completes full fermentation in the bottle trapping natural co2 which makes it sparkling. Sediments will be found in the bottle, which can give the wine a cloudy appearance. The bottle is usually closed off with a bottle top, not a cork. Some Pet Nats can be very quirky as the winemaker doesn't get a chance to taste or adjust the base liquid before bottling. It's probably the oldest technique of winemaking, so that makes it cool!

**1b) Col Fondo ('with bottom', i.e. sediment also in bottle)** - The winemaker allows primary fermentation to complete to form a base wine. This base wine can be blended with more grape juice and then bottled. Second fermentation then starts in the bottle and it becomes naturally sparkling. A benefit of Col Fondo over a Pet-Nat wine is you can blend the base wine to your taste by controlling how much sugar (in the form of grape juice) you add back in, before starting a secondary fermentation in the bottle. There is usually less sediment at the bottom of the bottle compared to a Pet-Nat (not necessarily a good or bad thing) and is also often tapped off with a cap, not a cork.

**2) Traditional/Champagne Method** - Confusingly it is not really traditional but a technique that has evolved from the 'Col Fondo' method. The juice is fully fermented (sometimes in oak) to create a base wine (as above), then sugars and yeasts can be added to the blended wine before bottling and resting on lees. Then there is the secondary fermentation in the bottle, which produces the bubbles and flavour profiles that come from the lees. Wines using this method must be aged on lees for a minimum term and for them to be classified as vintage, the base wine must have been fully made from (100%) grape varieties of the date indicated on the bottle. These wines tend to have more complex notes, not only of fruit but of nuts and toast too.

**3) Charmat Method** - The wine undergoes its secondary fermentation in sealed, stainless steel tanks as opposed to the bottle on lees. After this, deposits are filtered out, dosage is applied, and it is then bottled under pressure. Wines (like Prosecco) that are created with the Charmat method tend to have a more fresh, fruit-driven character and are designed to be drunk young (within 1-4 years). They can be often found as a particular vintage but are rarely aged. Prosecco was originally made using the Col Fondo method and with recent trends, we're starting to see more and more made that way again.

Winemakers and growers will often use techniques and skills within these methods to develop wines in their own wonderful way. There are pros and cons to all four methods and it's up to you to decide which you like best. Please don't forget to tag us on Social Media [@shamblesrestaurant](https://www.instagram.com/shamblesrestaurant) to let us know which wines (sparkling or other) you find and love.