



CORAVIN®

Book of Bubbly

EXPLORE SPARKLING WINES WITH CORAVIN





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History of sparkling wine

Sparkling wine is believed to have originated in central Europe – specifically in Languedoc, a former province of southern France – as far back as 1531. Early writings suggest that the first sparkling wine was made using the ancestral method, or *méthode ancestrale*, where fermentation is stopped early and wine undergoes a secondary fermentation in bottle. This method was likely discovered accidentally when cold winter came early, halting the first fermentation.



1531

First record of sparkling wine made in southern France

1729

Ruinart, the oldest Champagne house, is founded

1745

Moët & Chandon becomes the first purveyor to a European royal court (King Louis XV)

1754

First written record of Prosecco in Italy

1764

First bottles of Ruinart begin shipping

1772

Veve Clicquot, with its iconic orange label, is founded



1872

Winemaker Josep Raventós Fatjó in Spain makes Cava using the traditional method

1887

Court of Appeal in Angers decrees 'Champagne wines' shall refer exclusively to wine produced in the province of Champagne

1936

Moët & Chandon launches first publicly available prestige cuvée with the 1921 vintage of Dom Pérignon

1945

Cristal, produced since 1876 for private consumption by the Russian tsar, is made publicly available

2021

Moët Hennessy names Coravin official preservation partner of Moët Hennessy Champagnes



How sparkling wine is made

TRADITIONAL METHOD
(also referred to as *méthode champenoise*)

Sparkling wine made via the traditional method undergoes its first fermentation in large tanks and a second fermentation in individual bottles. To kick off the second fermentation, yeast and sugar is added to each bottle, imparting bread-y notes into the wine. Sparkling wines made this way may smell like fresh brioche.

WINES MADE IN THIS METHOD:
Champagne, Crémant, Cava, Sekt, Franciacorta

TANK METHOD

Also known as charmat, the tank method is a less expensive way to produce bulk quantities of affordable sparkling wines. The second fermentation with added sugar and yeast takes place in a pressurized tank and produces larger, coarser bubbles. The wine is filtered under pressure then bottled and sealed.

WINES MADE IN THIS METHOD:

Prosecco, Lambrusco

ANCESTRAL METHOD

The ancestral method of making sparkling wine relies on natural processes with minimal intervention. It involves stopping the first fermentation partway through, allowing the wine to continue developing in individual bottles. As such, there's greater variability within this style.

WINES MADE IN THIS METHOD:

Pét-nats, Blanquette de Limoux, Bugey Cerdon





Serving sparkling wine

Coravin Sparkling™ makes “popping a bottle for special occasions only” a thing of the past. Have bubbles for brunch, bubbles after business wins, bubbles on basic weeknights – Coravin Sparkling™ keeps your favorite bottles of bubbly fresh for up to 4 weeks.

SERVING ORDER

Serve multiple wines throughout an evening without pressure to finish the bottles. As a general rule, start with light-colored sparkling wines. Sparkling rosé and reds are served after rich whites like chardonnay and before light still reds like Pinot Noir.

SERVING TEMPERATURE

It's best to keep sparkling wines cold. That means somewhere between 38°F and 45°F (3°C to 7°C). For convenience, once you take your bottles of bubbly out of the fridge, use an ice bucket to keep them cold between pours.

SERVING GLASS

We love a tulip shaped glass for sparkling wines, but if you want to serve bubbles in a flute or coupe, we won't stop you. If you're doing a side-by-side tasting, make sure you use the same shaped glass for every pour.

ABOUT CORAVIN SPARKLING™

Coravin Sparkling™ helps you taste the sparkle every day, allowing you to celebrate big moments, small moments, and everything in between.

This wine by the glass system preserves the flavor and effervescence of Champagne and other sparkling wines – think Cava, Prosecco, Lambrusco – for up to 4 weeks so you can enjoy your favorite bottles of bubbly over time.

SHOP CORAVIN
SPARKLING™

VISIT CORAVIN
WINE SHOP





Types of sparkling wine

While all sparkling wines sport the signature bubbles that tickle your nose, that's where the similarities end. Explore all this exciting category of wine has to offer, from Cava to Champagne to Crémant and beyond. Then use the new Coravin Sparkling™ system to perfectly preserve each bottle for up to 4 weeks, so the last glass will taste just as fresh as the first.

CHAMPAGNE

France

Made in a wide array of styles from completely dry to quite sweet, this wine must come from the region of Champagne in northern France.



TRY: NV Delamotte Brut
Le Mesnil Champagne





CREMANT

France

This French wine is made in the same style as Champagne; however it's made with grapes from outside the Champagne region of France.



TRY: Le Domaine d'Édouard Crémant de Bourgogne Les Collines De Vaux

SEKT

Austria & Germany

Often made from a blend of Riesling and Gruner Veltliner, these traditionally dry wines are aged in the bottle for an extended period of time to enhance richness and complexity on the palate.



TRY: 2013 Sektkellerei Christian Madl Von Weissen Sekt

CAVA

Spain

This sparkling wine is mostly made in the Penedès wine region near Barcelona. This Spanish sparkling wine is inexpensive but does come in different tiers – Cava, Cava reserva, and Cava Gran Reserva – indicated by the seal on top of the bottle.

PROSECCO

Italy

Prosecco is made in northeast Italy, mostly in the Conegliano Valdobbiadene region near Venice. It is Italy's most popular wine and pairs great with antipasto, cured meats, and almonds — we recommend it al fresco on a warm evening.

FRANCIACORTA

Italy

Franciacorta takes its name from the region where it is made in the heart of Lombardy. It is a hand-harvested, bottle-aged sparkling wine made from the same grapes as Champagne with the addition of Pinot Blanc. It's best paired with soft, ripe cheeses, dried fruit, and salted nuts.

SWEETNESS LEVELS

Sugar is added to sparkling wines during the second second fermentation. The sweetness you taste depends not only on the sugar added during this stage, but also on the duration of the second fermentation. Follow this scale to choose the right level of sweetness for your palate.

□□□ BRUT NATURE :
Bone dry, 0-3 g/L

□□▣ EXTRA BRUT :
Bone dry, 0-6 g/L

□□■ BRUT :
Dry, 0-12 g/L

□▣■ EXTRA DRY :
Dry, 12-17 g/L

□■■ DRY :
Off-dry, 17-32 g/L

▣■■ DEMI-SEC :
Sweet, 32-50 g/L

■■■ DOUX :
Very sweet, 50+ g/L

Explore our ever-changing assortment of sparkling wines on the **Coravin Wine Shop**

SHOP NOW



Sparkling wine food pairings

Build your own cheese and charcuterie board to pair with a glass — or two! — of your favorite bubbly! Sparkling wine has the ability to cut through the fat in meats like salami and sopressata, plus its natural acidity counters the tongue-coating texture of rich dishes and creamy cheeses.



LARDO

PARMESAN

SALAMI

SOPRESSATA

PUMPKIN

BRIE

FETA

RICOTTA

MOZZERELLA

LOBSTER

SCALLOPS

CRAB

YAM

TURNIP

A photograph of a Caesar salad in a white bowl, featuring lettuce, croutons, and hard-boiled eggs. A small white bowl of dressing with a spoon is in the background.

Recipes to serve with sparkling wine

Bubbly isn't just for aperitif hour. With a variety of styles and taste profiles, sparkling wines are perfect accompaniments for a range of ingredients and flavors from first to last course.



INGREDIENTS

8 oz. calamari, mix of tubes and tentacles

½ cup buttermilk

1 cup panko breadcrumbs

½ cup all-purpose flour

1 large egg

1 Tbsp milk

½ tsp paprika

⅓ tsp pepper

optional: 1 tsp Old Bay seasoning
oil for frying

AIR FRYER CALAMARI

serves 2-3



TRY: Le Domaine d'Édouard Crémant
de Bourgogne Les Collines De Vaux

DIRECTIONS

1. Prepare calamari: Cut into thick rings (~½-inch wide), pat dry with paper towels. Marinate in buttermilk for 30-60 min.
2. Prepare panko: Finely grind panko breadcrumbs in a food processor or in a ziplock bag with a rolling pin.
3. Get ready to (air) fry: Preheat the air fryer to 400°F and lightly grease the basket and crisper tray with oil. Fill one small dish with flour, another with whisked egg and milk, and one with panko, paprika, pepper, and Old Bay seasoning.
4. Remove calamari from the buttermilk, coat in flour and shake off, dip in the egg mix, then coat calamari in panko.
5. Place calamari in the fry basket in a single layer. Cook for 8 min, flipping halfway through.



INGREDIENTS

1 Tbsp Champagne vinegar

1 tsp Dijon mustard

2 Tbsp extra-virgin olive oil

pinch of sea salt

pinch of black pepper

3 oz. arugula

1 pear (sliced thinly)

¼ cup pomegranate seeds

¼ cup salted pistachios (roasted)

2-3 oz. feta cheese

PEAR & ARUGULA SALAD WITH CHAMPAGNE VINAIGRETTE

Serves 2-3



TRY: 2013 Sektkellerei Christian
Madl Von Weissen Sekt

DIRECTIONS

1. Place Champagne vinegar, Dijon, olive oil, salt, and pepper in a small bowl and whisk together. Set aside.
2. Rinse arugula and place in a serving bowl. Drizzle with vinaigrette, reserving 1 Tbsp, and toss.
3. Top arugula with sliced pear, pomegranate seeds, salted pistachios, and feta cheese. Drizzle with remaining vinaigrette. Serve immediately.



INGREDIENTS

2 lb. ground pork

$\frac{3}{4}$ cup carrots, finely chopped

5-6 garlic cloves, minced

$\frac{3}{4}$ cup onion, finely chopped

1 tsp salt

$\frac{1}{2}$ tsp ground pepper

2 eggs

$\frac{1}{2}$ cup bread crumbs

50 lumpia wrappers

small bowl of water

cooking oil, for frying

sweet chili sauce, for serving

PORK LUMPIA

Serves 6-8



TRY: NV Delamotte Brut Le Mesnil
Champagne

DIRECTIONS

1. Combine filling ingredients — from pork to bread crumbs — in a large bowl. Mix well.
2. Roll lumpia: Place a wrapper at a diagonal on your workspace so one point is facing you. Place about 1 - $1\frac{1}{2}$ Tbsp of filling towards the bottom of the egg roll. Roll upwards, fold in the left and right corners, then continue rolling — making sure the filling is tightly packed. Dip your finger in water, pat it on the top corner to seal. The lumpia should be about $\frac{1}{2}$ " in diameter.
3. In a deep fry pot, heat oil to 340°F (170°C). Fry lumpia until it floats.
4. Remove from the pot and place on paper towel-lined plate to let excess oil drip off. Serve warm with sweet chili sauce.



INGREDIENTS

1 lb. boneless, skinless chicken thighs, cubed

1 Tbsp sake

1 tsp sugar

2 Tbsp soy sauce

1 tsp fresh ginger, grated

1 garlic clove, minced

1 egg, scrambled

2 Tbsp potato starch

2 Tbsp all-purpose flour

cooking oil, for frying

JAPANESE FRIED CHICKEN (KARAAGE)

Serves 3-4



TRY: Champagne Saint-Chamant
Blanc de Blancs NV

DIRECTIONS

1. In a large tupperware or bowl, combine sake, sugar, soy sauce, ginger, and garlic. Add chicken and mix well. Cover and marinate in the fridge for 2-3 hours or overnight.
2. When it's time to cook, heat the oil to 340°F (170°C). Meanwhile, add the egg, potato starch, and flour to the marinated chicken. Mix well.
3. Fry chicken until golden brown and fully cooked (~5 min for each batch). Enjoy hot.



INGREDIENTS

1 pound pizza dough,
room temperature

all-purpose flour

4 Tbsp extra virgin olive oil

1 garlic clove, minced

½ tsp fresh oregano

½ tsp fresh rosemary, chopped

½ cup ricotta cheese

1 cup mozzarella cheese,
shredded or sliced thin

2 cups fresh arugula

½ lemon, juiced

3-4 ounces prosciutto,
thinly sliced

optional: Parmesan cheese

optional: cornmeal or semolina
for dusting

PROSCIUTTO WHITE PIZZA WITH ARUGULA

Serves 4-6



TRY: Lambrusco or B. Stuyvesant
Champagne Prestige Rosé NV

DIRECTIONS

1. Preheat oven to 450°F (232°C) with empty baking sheet or pizza stone inside.
2. Dust a surface with flour and roll pizza dough into a ~12-in. round. When oven is preheated, remove the baking sheet and dust with cornmeal. Transfer dough to sheet and bake for 8 min.
3. While dough bakes, combine 2 Tbsp of extra virgin olive oil, garlic, oregano, rosemary, salt, and pepper in a small bowl.
4. Remove pizza from the oven, brush with olive oil mixture, then top with ricotta and shredded mozzarella. Bake for 5 min. or until cheese is bubbly and golden.
5. Toss arugula with remaining 2 Tbsp olive oil, lemon juice, and salt and pepper to taste. Top pizza with arugula, prosciutto, and shaved Parmesan. Serve immediately.



INGREDIENTS

8 oz. wide rice noodles

¼ cup soy sauce

2 Tbsp oyster sauce

2 tsp fish sauce

1 Tbsp honey or maple syrup

1 Tbsp sesame oil

2 shallots, thinly sliced

3 garlic cloves, minced

1 jalapeño, or Thai pepper,
seeded and minced

4 green onion stalks, chopped

1 red or green bell pepper,
thinly sliced

2 carrots, julienned

1 cup fresh basil,
roughly chopped

VEGETARIAN THAI DRUNKEN NOODLES (PAD KEE MAO)

Serves 2-4



TRY: Cava or NV Domaine Rolet Pere
et Fils Cremant du Jura Rose

DIRECTIONS

1. Cook the rice noodles according to package directions. Drain and rinse with cool water.
2. Combine the soy, oyster, and fish sauce in a small bowl. Whisk in honey and ⅓ cup of water. Set aside.
3. Heat oil in a large skillet or wok over medium heat. Add the shallots, garlic, hot pepper, and green onion. Cook for 2-3 min. Add bell peppers and carrots, then cook for another 5 min until soft. Add the sauce, bringing it to a boil for 2-3 min until veggies are coated.
4. Reduce heat to low, stir in the noodles and basil. Toss to combine, cook for 3-5 min until the noodles are coated. Serve warm with extra basil on top.



TRY: B. Stuyvesant
Champagne Demi
Sec NV

INGREDIENTS

4 large egg whites
1 cups white sugar
1 tsp vanilla extract
1 tsp lemon juice
2 tsp cornstarch
1 pint heavy cream
2 cups fresh berries,
slices or whole

SIMPLE BERRY PAVLOVA

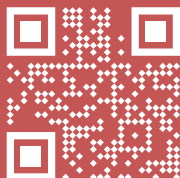
Serves 6-8

DIRECTIONS

1. Preheat the oven to 300°F (150°C) and line a baking sheet with parchment paper. Measure a 9-in circle on the parchment paper – marking it with a pen or pencil.
2. Using a mixer, beat egg whites in a large bowl until stiff but not dry. Gradually add sugar, about 1 Tbsp at a time. Beat until the mixture is thick and glossy. Gently fold in vanilla extract, lemon juice, and cornstarch with a spatula.
3. Spoon mixture inside the circle drawn on the parchment paper. Start in the middle of the circle and work to the outside edge. There should be a slight depression in the center.
4. Bake for 1 hr. Transfer to a wire rack and cool completely.
5. While the meringue is baking, beat heavy cream in a small bowl until stiff peaks form. Set aside. When meringue is cool, remove the paper and place on a flat serving plate. Fill center with whipped cream and top with berries.



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