



Jeany's

FINE WINES AND SPIRITS

The art of making a great champagne ...

Drive to the town of Epernay some 200km from Paris and you are in that scrupulously defined part of the world known as Champagne.

Champagne's vineyards cover approximately 26,000 hectares and there are 40,000 vineyard owners who may own as little as two vine rows.

A glass of champagne gains its character from the permitted grapes grown: the white chardonnay and the two black pinots.

Grapes that are grown for Champagne can only be planted within the prescribed territory. Outside it the wine has no status.

Champagne grapes are the most expensive in the world — about \$10 worth of grapes is used to make every bottle of Pol Roger.

Vintage is short ... from start to finish it takes no more than two weeks.

The process begins within hours and metres of the Champagne countryside to minimise the distance the grapes have to travel.

A champagne house such as Pol Roger may handle more than 100 separate parcels of grapes, when the three grape varieties and the many growers are taken into account. All are kept separately.

The blenders then take over to create a composite wine called a "cuvee".

The blender's art is important as the House style is maintained at all costs from vintage to vintage.

Once the "cuvee" is complete, the long and painstaking process of injecting the bubbles — the technique

called the method champenoise — begins.

Yeast and cane sugar are added to the wine.

Each bottle is sealed, then stacked horizontally in the cellars and a second fermentation takes place in the bottle.

Second fermentation causes a deposit, called the lees, to form on the bottom of the bottle.

Pol Roger non-vintage wines are aged for three years and vintage wines for at least four years.

'The workers turn ... 50,000 bottles per day'

When the time comes to sell the champagne, each bottle is placed on a special rack, called a pupitre, with the neck slightly downwards.

Pol Roger's cellar workers turn the bottles of champagne several times until the lees have collected in the neck of the bottle.

The four workers, called remueurs, jointly turn 40,000 to 50,000 bottles per day.

Next, the inverted bottles are plunged neck deep into a freezing solution.

The lees is converted into an ice cube and is ejected when the bottle is

placed upright and the cork is removed.

This is the process of disgorging and leaves the wine perfectly clear, with a translucent colour — the sign of an excellent champagne.



Try a Pol Roger Brut Non Vintage at The Law Society members' special price of **\$46 per bottle**.

We also have selected wines from Capel Vale, Western Australia:

1993 Capel Vale CV Classic Dry White

A full bodied, non oak wine made from several grape varieties.

1993 Capel Vale CV Cabernet Sauvignon

This is a ready to drink, soft non-oaked cabernet with complexity and appeal.

Both wines are available at our special members' price of **\$9.95 per bottle** or **\$118.95 per dozen**, straight or mixed.

— Wayne Nicholls

Freedom Information Act under review

The Commonwealth Freedom of Information Act 1982 is now under review.

This review, announced by Acting Attorney-General Duncan Kerr, will be done by a Joint Steering Committee — Australian Law Reform Commission President Alan Rose and Administrative Review Council President Dr Sue Kenny.

It will canvass the appropriateness and practicality of the Act's extension to private sector bodies and government business enterprises, examine grounds for exemptions, fees and charges, plus possible mechanisms for the external review of decisions.

A discussion paper will be issued next September, with the review to be completed by the end of 1995.