



HOW SWEET IS YOUR CHAMPAGNE?



BRUT NATURE

Residual Sugar: 0-3g/L

Dry or Sweet? Bone dry. Tastes fresh, slightly acidic, and bubbly.



EXTRA BRUT

Residual Sugar: 0-6g/L

Dry or Sweet? Still on the dry side, but not as dry as Brut Nature.



BRUT

Residual Sugar: 0-12g/L

Dry or Sweet? A hint of sweetness. The most sold champs are Brut.



EXTRA DRY

Residual Sugar: 12-17g/L

Dry or Sweet? Slightly sweet, despite the misleading name.



SEC OR DRY

Residual Sugar: 17-32g/L

Dry or Sweet? Moderately sweet. Again, despite the name.



DEMI-SEC

Residual Sugar: 32-50g/L

Dry or Sweet? Getting close to a dessert wine.



DOUX

Residual Sugar: 50g+/L

Dry or Sweet? Doux or Dolce is the sweetest of the champagnes.