

LOUIE'S BLUE MARTINI

When the light is on this is what's going on



DRINK HISTORY "CHAMPAGNE"

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CHAMPAGNE WAS A REGION long before it was a sparkling wine. The region lies at a crossroads of northern Europe – the river valleys leading south to the Mediterranean and north to Paris, the English Channel and Western Germany – and thus has been the setting of many dramatic events in the history of the French nation.

We owe a lot to Dom Pérignon as any inventor owes those who have come before him. He is not however the inventor of champagne as is often thought. Pierre Pérignon was a Benedictine monk who, in 1688, was appointed treasurer at the Abby of Hautvillers. The Abby is located near Epernay. Included in Dom Pérignon's duties was the management of the cellars and wine making. The bubbles in the wine are a natural process arising from Champagne's cold climate and short growing season. Of necessity, the grapes are picked late in the year. This doesn't leave enough time for the yeasts present on the grape skins to convert the sugar in the pressed grape juice into alcohol before the cold winter temperatures put a temporary stop to the fermentation process. With the coming of Spring's warmer temperatures, the fermentation is again underway, but this time in the bottle. The refermentation creates carbon-dioxide which now becomes trapped in the bottle, thereby creating the sparkle.

The years after the Great War were difficult. The Bolshevik Revolution in Russia, Prohibition in the United States, and then the Great Depression saw the champagne market dry up. The champagne houses stopped buying grapes, so the growers formed the first champagne cooperatives at this time. With the ending of Prohibition in 1934, the industry began to turn around. The influential head of Moët & Chandon, Robert-Jean de Vouge, was most instrumental in securing its future. He proposed that the purchase price of champagne grapes be set at a level that ensured a decent living for the growers, and in 1941, during the German occupation of France, became the driving force in persuading the Germans to establish the very successful Comité Interprofessionnel du Vin de Champagne – C.I.C.C.

Since World War II champagne sales have climbed upwards, nearly quadrupling between 1945 and 1966. Champagne has trickled down the social scale and is no longer considered just a luxury. Today, more champagne is being drunk, by more people, than at any previous time in history. The new millennium looks good for champagne.



UPCOMING EVENTS

Louie's Rock'n New Years Eve Party 12/31 7pm

***** January *****

Lisa Ernest B-Day 3rd

Vickie B-Day 10th

***** February *****

Brent B-Day 1st

Get together at the Blue Martini.

FEATURE DRINK

RASPBERRY SENSATION

Ingredient	Amount
Raspberry vodka	1 1/2 oz
sugar cube	1
champagne	3 oz
frozen raspberry	Garnish



Remember gentlemen, it's not just France we are fighting for, it's Champagne!
– Winston S Churchill, 1918

Drop the sugar cube into a champagne flute and pour in chilled vodka. Top off with champagne.



PAST, PRESENT AND FUTURE



Paulette and I hope you all had a wonderful Christmas, I know we did. I have to put a shout out for Bud & Linda, also Nick & Melinda for hosting some killer holiday parties. I just hope the hangovers go away before our party.

On New years eve we will be hosting the 1st Louie's Blue Martini Rock'n New Years Eve Party. Rock N Roll from all of the years past up to today's hits. We also we have gifts for all of the regulars. So if you can not make it to the party stop by and pick up your gift.

Next month marks the 1 year anniversary of Louie's Blue Martini Newsletter. I hope all of you have enjoyed them. I'll keep them going as long as I can come up with stuff to babble about. As always remember to drink responsibly and do not drink and drive and be careful when walking home.

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