

Liqueur de tirage

The amount of the sugar addition to drive carbonation depends on the alcohol content and pressure required; the higher the alcohol and the greater the pressure desired, the more sugar needs to be added. The chart is intended for making Champagne in which the base wine falls between 9% and 12% alcohol, and between pH 2.9 and 3.3.

Alcohol	Sugar g/L		
	5.0 bar	5.5 bar	6.0 bar
9%	19	21	23
10%	20	22	24
11%	21	23	25
12%	22	24	26

The normal pressure in bottle-fermented sparkling wine is approximately 6 bar or 88 psi which is equivalent to 8.4 grams/litre of CO₂ at 20 °C.

16.5 - 17.0 g/L of sugar results in 1% increase in alcohol

Regulations in Champagne limit alcohol increase to 1.5% during secondary fermentation: 16.5 x 1.5 restricts addition to 24.75 g/L of sugar.