

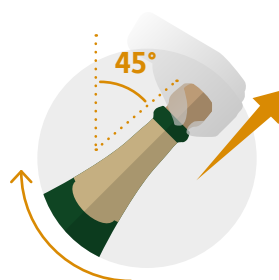
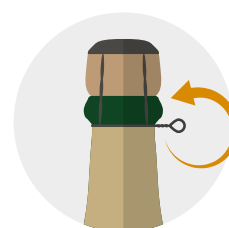
TEMPERATURE



- ▶ **Immerse the bottle in an ice bucket**
half fill it with water and ice, **30 minutes before serving**
or
- ▶ **Place the bottle in the bottom of the refrigerator**
a few hours before serving
- ✔ **Recommended serving temperature: 8 to 10°C (46 to 50°F)**

OPENING THE BOTTLE

- 1 **Wipe the bottle with a white napkin**
- 2 **Present the bottle**
- 3 **Remove the foil cap**
- 4 **Loosen the wire cage**
- 5 **Remove the cage, holding the cork**
- 6 **Tilt the bottle at a 30° to 45° angle**
⚠ Be careful not to point the bottle towards a person
- 7 **Hold the cork firmly and rotate the bottle**
- 8 **Gently remove the cork keeping it in your hand**



SERVING

Pour in two stages, two-thirds filling the glass

⚠ Do not take the customer's glass when pouring



AFTER SERVING

- ▶ **Use an airtight cap** to reseal the bottle after opening
- ▶ **Placing a small spoon in the bottle's neck** does NOT preserve the bubbles!



GLASSWARE



▶ **A tall glass that widens in the middle and narrows at the top** allows the wine to express its aromas and for the bubbles to develop

⚠ Correct cleaning of glasses is essential to avoid anomalies in bubble formation:

- wash with hot water **without detergent**
- allow to air dry or dry with a cotton cloth



▶ A person who collects the metal discs (plaques) from the wire cages (muselets) is called a *placomusophile*.