FACT SHEET

STORAGE OF CHAMPAGNE WINES

COMITÉ CHAMPAGNE

Allow the bottle to settle after long transportation

Store your bottles in the dark. Preferably use dummy bottles in display areas

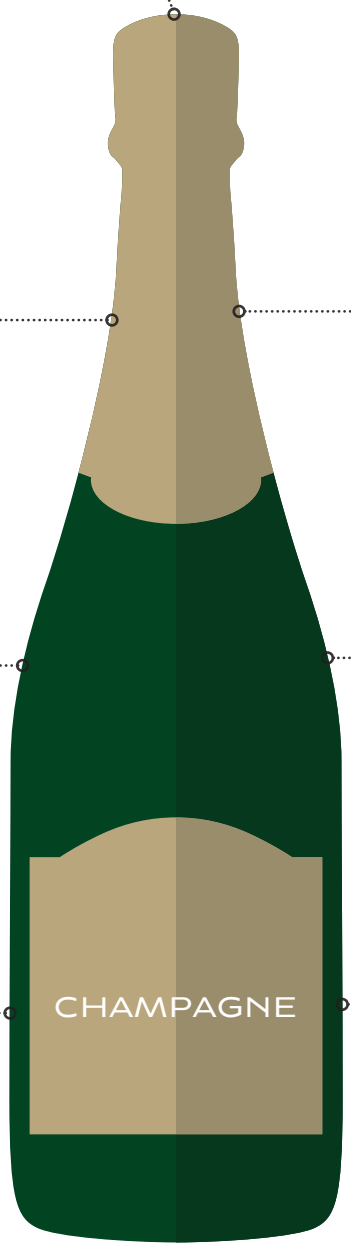
Store your bottles in a dedicated space, **free of odours**

Ideally, at a temperature **between 10 and 15°C**

Ventilate the storage area

Ideally, at a **humidity between 60% et 80%**

Store bottles **upright or lying down** (this has no effect on the quality of the wine)



> Champagne fosters a sense of wonder.
>
> **GEORGE SAND**

Further information : **champagne-mooc.com**