

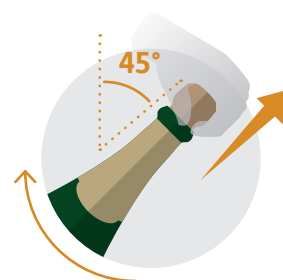
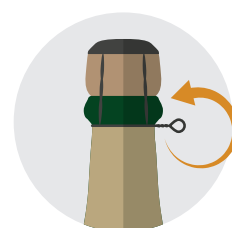
## TEMPERATURE



- ▶ **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

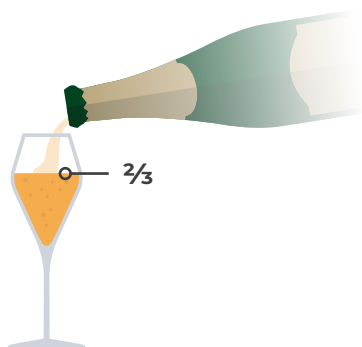
- 1 Wipe the bottle with a white napkin
- 2 Present the bottle
- 3 Remove the foil cap
- 4 Loosen the wire cage
- 5 Remove the cage, holding the cork
- 6 Tilt the bottle at a 30° to 45° angle  
⚠ Be careful not to point the bottle towards a person
- 7 Hold the cork firmly and rotate the bottle
- 8 Gently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