

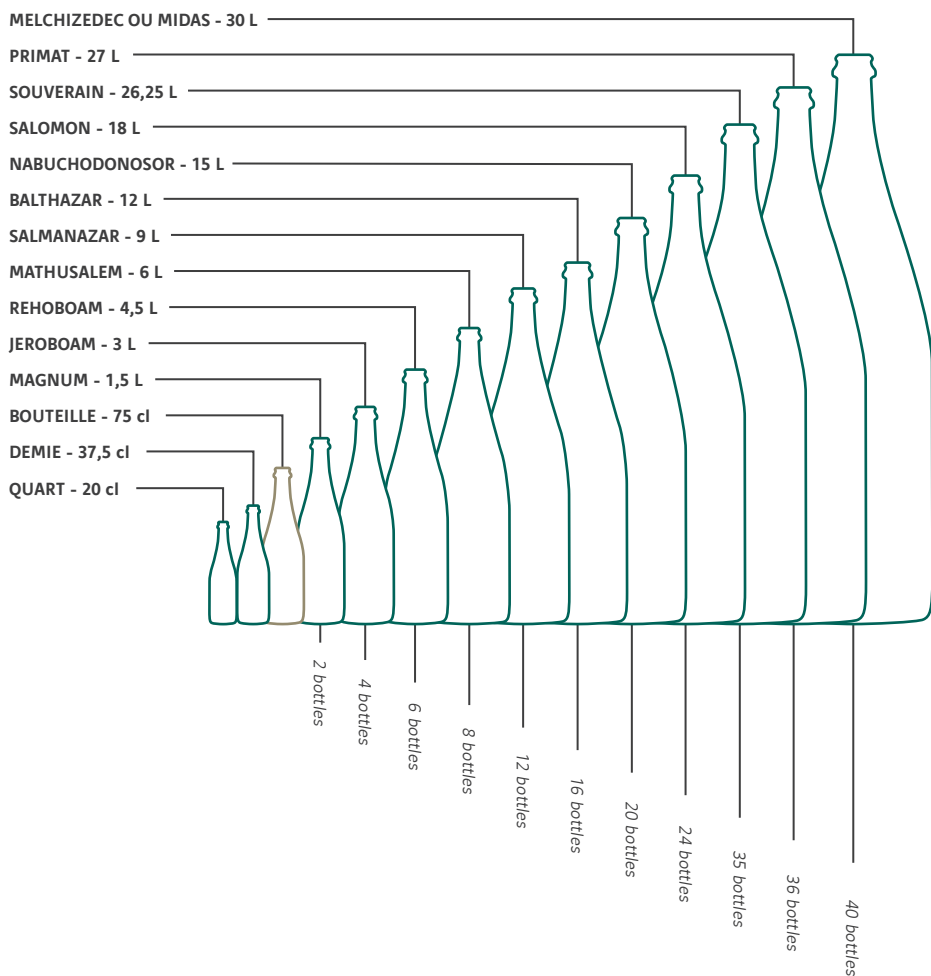


BOTTLING

The bottle is one of the most emblematic elements of Champagne: **more than a container, it is an oenological tool.**

The main principle of the **Méthode Champenoise** is that **the second alcoholic fermentation takes place in the bottle**; which will be used throughout elaboration: **from bottling to commercialisation.**

The Champagne wine is the only one to be declined in a large number of formats, from the most practical to bigger sizes for the ultimate exceptional moments.



► The Midas has a capacity of approximatively **240 glasses!**

Further information : champagne.education