



SERVING CHAMPAGNE

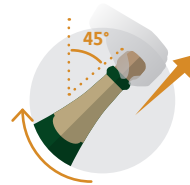
TEMPERATURE



- ▶ **Plunge 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

The best way is to **serve in two stages and in a slow and regular manner**.

Collerette: bubbles that accumulate against the wall of the glass.



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 cloth

AFTER SERVING

- ▶ **Use an airtight cap** to reseal the bottle



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

Further information : champagne.education