



HOW TO SERVE SPARKLING WINE



CHILL IT

Sparkling wine is best when served cool (45 to 55 degrees). The best way to chill sparkling wine is to place the bottle in a bucket filled equal amounts of ice and cold water; let sit for 30 minutes. Or chill the wine in the refrigerator for three hours.

OPEN THE BOTTLE

Thoroughly dry the bottle with a towel.

Remove the foil covering the cork by pulling on the tear tab. Discard the foil. **Do not remove the wire hood from the cork.**

With your hand securely on the top of the cork, pull down the wire tab that secures the hood; untwist the tab by turning it counter clockwise six times. Loosen the bottom so that the wire does not catch on the lip of the bottle.

Place a folded cloth napkin over the cork and wire hood. Grasp the neck of the bottle over the napkin with your left hand and place your thumb securely over the top of the wine cork. Tilt the bottle away from yourself and others.

Still grasping the cork and wire hood over the cloth napkin, slowly twist the tilted bottle – not the cork.

As you turn the bottle, the pressure of the bubbles will push the cork out. Keep a firm grip on the cork and gently let it ease out of the bottle. Try tilting the edge of the cork closest to you to allow the gas to escape slowly off the side.

The cork should come out with a sigh, not a loud pop!

Pour into a flute or coupe. Enjoy.

OTHER HELPFUL HINTS

Never use a corkscrew to open a bottle of bubbly. If you're having trouble loosening the cork, run the neck of the bottle under hot water. With a proper reclosure sparkling wine will stay effervescent for three days in the refrigerator.



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