

WORST-CASE SCENARIO®

HOW TO AVOID SHOOTING A CHAMPAGNE CORK

- 1 Hold the thumb of your non-dominant hand over the cage and cork.**
The cork may fly out of the bottle as soon as the wire mesh (known as the “cage”) is loosened. Keep pressure on the cork and point the bottle away from yourself and anyone nearby.
- 2 Turn the key of the wire cage.**
All cages on champagne and sparkling wine open after six clockwise half-turns. Remove the cage.
- 3 Place an opened cloth napkin over the cork and neck of the bottle.**
Hold the bottle in your non-dominant hand and the napkin over the cork in your other hand. Keep the bottle angled away from people.
- 4 Hold the cork tightly and slowly turn the bottle clockwise.**
Do not turn the cork or you risk breaking it.
- 5 As the cork begins to come out, apply downward pressure on it.**
The pressure will prevent the cork from shooting away from the bottle.



Turn the key of the wire cage six clockwise half-turns while keeping constant pressure on the cage and cork.



Cover the cork and neck of the bottle with a cloth napkin. Carefully turn the bottle clockwise until the cork pops.

6 Hold the cork at the mouth of the bottle for five seconds.

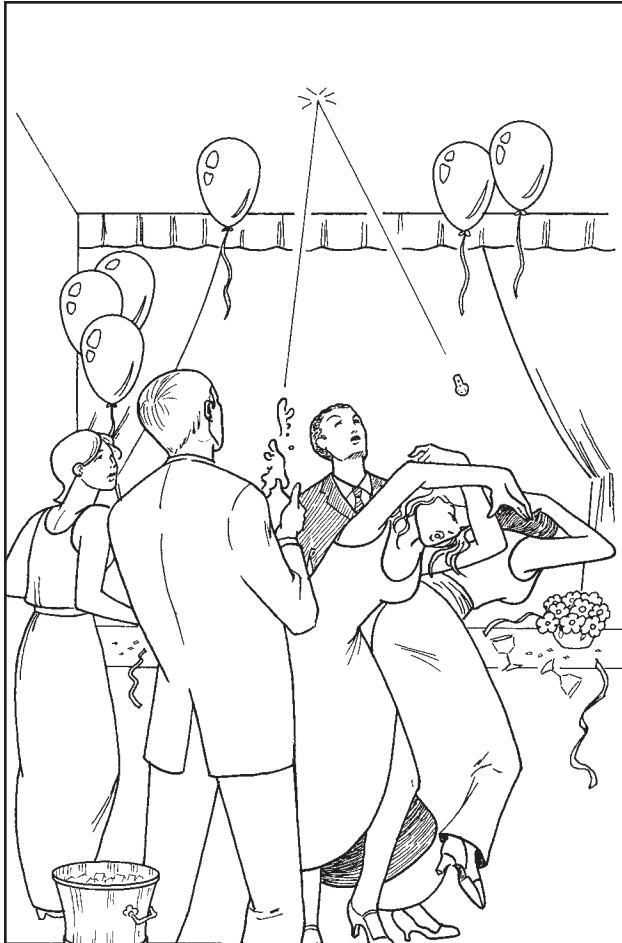
If champagne begins to bubble up and out, it will react with the end of the cork and flow back into the bottle.

7 Slowly pour the champagne.

Pour the champagne slowly until the froth (called “mousse”) reaches about $\frac{2}{3}$ up the glass, then pause. When the mousse has receded, continue filling until the glass is approximately $\frac{2}{3}$ full.

Be Aware

- The quieter the pop, the better the opening. A poor opening will cause champagne to spurt out of the bottle, resulting in lost champagne and carbonation.
- An uncontrolled opening may result in the cork leaving the champagne bottle with enough force to cause injury to someone nearby.
- Crystal flutes will improve the champagne experience: The slender shape makes the long streams of bubbles more visually appealing and concentrates the aroma. The finest leaded crystal (with a lead content of about 25 percent) has the smoothest surface and allows the champagne to maintain maximum carbonation.
- Never chill champagne flutes.
- Avoid champagne “saucers”: Their larger surface area releases more carbonation.
- The smaller the bubbles, the better the champagne.



Never uncork a champagne bottle while facing a crowd.

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