THE CHALK SEA

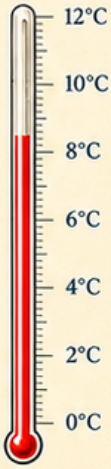
SERVING CHAMPAGNE

TEMPERATURE, GLASSWARE, OPENING, POURING, STORAGE AND SERVICE TIPS

1. TEMPERATURE

Cool, not cold, to show purity, finesse and aroma.





IDEAL
8 – 10°C
(46 – 50°F)

Refrigerate for at least 3 hours. Use an ice bucket for service to maintain temperature.

2. GLASSWARE

The shape of the glass shapes the experience.



TULIP
Concentrates aromas while preserving finesse. Our preferred style.

FLUTE
Shows freshness and elegance. A classic choice.

COUPE
A historic shape. The bubbles flee and the aromas scatter. Charming, but not ideal.

3. OPENING

A controlled opening preserves the wine and the mousse.



1. REMOVE FOIL
Carefully remove the foil.

2. LOOSEN CAGE
Keep a hand on the cork and gently loosen the wire cage (6 half-turns).

3. HOLD THE CORK
Keep a firm hold on the cork and bottle.

4. TWIST, DON'T POP
Gently twist the bottle (ease the cork out with a soft sigh). A loud pop can disturb the wine.

4. POURING

Pour gently to preserve the mousse.



TILT THE GLASS
Hold the glass at an angle to reduce agitation.

POUR SLOWLY
Aim for the side of the glass.

STOP AT TWO THIRDS
Allow room for the aromas to develop.

TOP UP IF NEEDED
For tastings, smaller pours help maintain temperature and freshness.

5. STORAGE

Keep Champagne cool, dark and still.



TEMPERATURE
Ideally 10 – 12°C (50 – 54°F).

CONDITIONS
Cool, dark, humid (around 70%), with minimal vibration.

POSITION
Store bottles horizontally to keep the cork moist.

6. SERVICE TIPS

Small details make a big difference.



CLEAN GLASSES
Use spotless, odour-free glasses.

RIGHT TEMPERATURE
Keep the wine cool throughout service.

FRESHLY OPENED
Champagne shows best within a few hours of opening.

APPROPRIATE POUR
Pour smaller amounts for tastings.

FOOD PAIRING
Champagne is versatile with a wide range of foods, from seafood to richer dishes.