



BALLERS

CHAMPAGNE

CHAMPAGNE GUIDE

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STORING YOUR BOTTLE

Using these golden rules, a non-vintage bottle can be kept for up to 24 months:

- ✦ Keep your bottle **away from bright light** and sunlight.
- ✦ Store your champagne in a **cool place** where the **temperature is relatively consistent** (around 12°C), such as a cupboard under the stairs or cellar, if you don't have a dedicated wine fridge.
- ✦ Place your bottle in a place **free from vibrations**.
- ✦ For short term storage of up to one month, keep your champagne upright. For longer term storage, **keep the bottle on its side**.

Pro Tip: For longer-term ageing potential, opt for large bottles, such as magnums.

CHILLING YOUR BOTTLE

The ideal temperature for serving champagne is around 7-10°C, and you can chill yours to the perfect temperature by:

❖ Placing your bottle for minimum 4 hours in the fridge.

or

❖ Leaving your bottle in an ice bucket half filled with 2 parts water and 1 part ice for 20-30 minutes.

Pro Tip: Add a pinch of salt to the ice bucket to make it cooler even quicker.

OPENING YOUR BOTTLE

- ❖ Wipe the chilled bottle with a hand towel to remove any excess moisture.
- ❖ Remove the top part of the foil and the cage.
- ❖ While tilting the bottle at a 45° angle to the ground, use one hand to hold the champagne firmly by the bottom of the bottle and use the other to hold the cork. Slowly twist the bottle rather than the cork until you hear a gentle 'pop'.
- ❖ Let the cork release gently into your hand.

Pro Tip: If the cork becomes stuck, dampen the cork with a cloth soaked in warm water.

POURING YOUR BOTTLE

- ❖ Rest the bottle for up to ten minutes, or until the white cloud of water vapour has dissipated and you can clearly see your champagne inside the bottle.
- ❖ Hold your bottle firmly by the base, close to your glass (for magnums, hold by the base and neck).
- ❖ Tilt your wine glass, and gently pour your champagne down the inside of the glass.
- ❖ Pour your champagne slowly and in two or three stages, leaving time for the delicate bubbles to rise.
- ❖ Only fill about two-thirds of the glass.

Pro Tip: A tulip-shaped white wine glass is best suited to champagne.



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Ballers Champagne is only removed from our 19th century cellars in France when it has reached optimum maturity. To best enjoy the signature character of Ballers Champagne, follow the steps in this guide to properly store and serve your champagne.

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