

POP THE CORK SAFELY

AVOID AN EYE INJURY FROM FAST FLYING CHAMPAGNE CORKS

Champagne corks can fly up to 80.5 km/h on their way out of the bottle and can cause vision impairment.

To safely pop open a bottle of champagne or sparkling wine:

- Chill the bottle to at least 7.2 C.
- Hold down the cork with the palm of your hand and remove the wire cage.
- Place a towel over the top of the bottle and grasp the cork.
- Point the bottle at a 45-degree angle away from you and any other people.
- Keep the bottle at that angle while firmly twisting it and holding the cork to break the seal.
- Continue until the cork is almost out of the bottle's neck.
- Counter the cork's force just as it breaks free from the bottle by using slight downward pressure.

Never:

- Try to open a warm bottle. The cork is more likely to pop unexpectedly.
- Use a corkscrew.
- Use your thumbs to force the cork out.
- Shake the bottle.