

Recommended Bottle Opening Techniques

Wine Bottle

Tools: Corkscrew, bar towel



Step 1: Present wine to customer. Start to cut foil capsule below second lip of bottle neck.



Step 2: Cut counter-clockwise and then clockwise while holding bottle steady.



Step 3: Insert corkscrew barely off center and screw all the way in while holding bottle steady. Do not turn bottle.



Step 4: Using the lever extract the cork.



Step 5: Wiggle cork out to diminish popping noise. Without setting bottle down, grasp cork and unscrew it from corkscrew. Present to host.

Step 6: Pour a sample for the host. If approved serve other guests in a clockwise manner ending at the host. Fill no more than 1/3 full.



Champagne Bottle

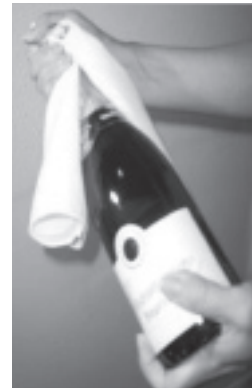
Tools: Corkscrew, bar towels, bucket with ice



Step 1: Present bottle. Cut foil below wire cage. Do not rely on pull tab.



Step 2: Always point bottle away from people. Maintain control of cork at all times. While holding towel over cork untwist the cage and release from the lip of the bottle.



Step 3: Tightly grasp cork and twist bottle until you feel pressure. Slowly rock the cork out to minimize the pop and the possibility of spilling.



Step 4: Remove the cork from the cage and present to host. Put cage in your pocket, it is trash.



Step 5: Pour sample for host and then proceed clockwise. Fill glass no more than 2/3 full. ■