STORAGE OF CHAMPAGNE WINES

Allow the bottle to settle after long transportation

Store your bottles in the dark. Preferably use dummy bottles in display areas

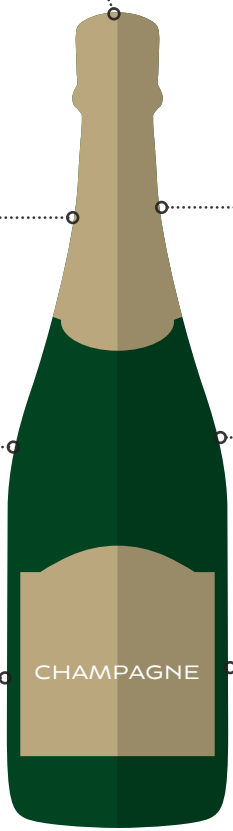
Store your bottles in a dedicated space, **free of odours**

Ideally, at a temperature **between 10 and 15°C**

Ventilate the storage area

Ideally, at a **humidity between 60% et 80%**

Store bottles **upright or lying down** (this has no impact on the quality of the wine)



> CHAMPAGNE FOSTERS A SENSE OF WONDER.
>
> **GEORGE SAND**

Further information : **champagne.education**

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