



How to survive opening a bottle of champagne

Remember those old James Bond films? Agent 007 was just sooo cool with that Dom, wasn't he?

First there was the suave unwrap, and then the debonair twisting off of the wire .And finally, that casual pop which came with the in-one-motion pour into the crystal flute.

Well, my friends, my suggestion is to duck and cover; as our British secret agent might just get busted for assault with a deadly weapon. Or rather, is it possible that his "License to Kill" permits him to use flying champagne corks as his weapon of choice?

This is because that composite-reinforced cork is under three atmospheres of pressure and capped of with a metal plate; which translates into a hard projectile which can easily travel sixty feet. Therefore, it's potentially deadly against the skull at service range.

So because we at Belfair strongly feel that sparklers are not best consumed in hospitals or wakes, we're going to offer you a bit of advice as to how to open a bottle safely—albeit with far less panache than Hollywood:

First, unwrap the foils with as much flair as you care to muster.
Then place a large cloth napkin over the exposed wire, and hold down from the sides, as if you were strangling a goose.

Next, reach under the napkin with your free hand and find the wire loop that's bent upwards against the side. Now bring down to horizontal, and twist counterclockwise exactly eight times. This will loosen the wire, *but do not remove!*

Finally, tightly gripping the napkin-covered neck with one hand, use your second to twist the bottle. You'll eventually feel the cork disengage; as the wire netting that you left on will serve as leverage for your turning motion with the other hand. And as you can control the cork's disengagement by halting the turning motion of the bottle, you'll get that perfect sigh every time!

Now you get to pour into whatever glass you want to with as much style and grace as you find appropriate.

By the way, for Valentine's we at Belfair suggest the Piper Heidsieck Champagne for \$26.25. It's wonderfully rich with a strawberry nose and a creamy finish...a real bargain!