

## Master Watchmakers and Jewellers ... For the finest selection in watches 32940 Middlebelt Rd. Visa Master Charge at 14 Mile in the Broadway Plaza

## Enjoy the holiday, uncork bubbly myths

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"Champagne may seem expensive, but if you think of the experience and labor required to produce each bottle, you will begin to understand how reasonable the price is because of champagne's rareness, quality and delight.

"Champagne is made only in the Champagne region of France and from three very special grapes — the chardonnay, Pinot Noir and Pinot Meunier. The chardonnay grapes cost two to three times more than grapes used to make conventional table wines and, unlike table wine, which has one fermentation. champagne has two. In addition, it is placed in a heavier bottle and requires greater care in its making."

I prefer wine to champagne "Champagne is wine."

It's too much fuss.

"If you are serving champagne, you need no other drink. Serving champagne is like having a whole bar rolled into one bottle. It suits most people's tastes. And since champagne is aged in the bottle, it is ready to drink when purchased. It must simply be chilled prior to serv-

"Once you open your first bottle of champagne, you will see how easy it is. To produce a soft, gentle pop and to avoid losing the precious liquid, handle the bottle gently. Slant the bottle in a 45-degree angle. Away from people, please. Unpeel the foil, untwist and remove the wire hood. Grasp the cork with thumb and forefinger, twisting the bottle in one direction, and let the pressure help push out the cork. Never use a corkscrew to open champagne."

I need special glasses to serve champagne.

"Any standard wine glass will do. Although many people believe that the saucerlike glass with the skinny base is the perfect champagne glass. it is not. Because of its flat surface, it dissipates the bubble and prevents a concentration of aroma. An egg-shaped glass lets the bubbles rise and concentrates the aroma.'

It is only for special occasions.

"Champagne is perfect for all oc-casions. It's a perfect aperitif and perfect with the first courses and desserts, as well."

