

A close-up photograph of a person's hands opening a bottle of champagne. The hands are wet, and a large spray of white foam is erupting from the bottle's neck. The background is a soft, out-of-focus light beige. The bottle is dark green with a gold foil label that has '2008' printed on it.

DID YOU KNOW ?

**THERE ARE
APPROX. 49 MILLION
BUBBLES IN A BOTTLE
OF CHAMPAGNE.**

Every year, millions of bottles of Champagne are sold globally, as many people enjoy drinking champagne. Here are some facts about champagne :-

There are approximately 49 million bubbles in a standard sized bottle of Champagne.

Tinier bubbles are better and are the mark of good quality Champagne.

An every carbon dioxide molecule that turns into a bubble in a glass of champagne, 4 others escape into the air.

Each champagne bubble carries aromatic compounds that express themselves in the wines bouquet.

Champagne bottles contain more than six times their volume in dissolved carbon dioxide gas, which gives the liquid its fizz.

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