

## Chapter 27

# Wine Etiquettes By Ms. Suneeta Kanga

### Champagne ( Sparkling wine )Etiquette for the Wedding Season

The Great Big Indian Wedding brings along with itself many a joy but some stress too. The elaborate ceremonies, the many rituals, the umpteen relatives, and the never-ending partying! While we all have many so-called self-styled experts but it is always a better idea to learn a few things beforehand from real experts.

The Cocktail evening is an essential event and it comes with the ubiquitous Champagne to raise a toast to the Bride and Groom to be.

Before uncorking a bottle of champagne or sparkling wine, a few things to pay attention to:

### Buying, Storing, and Serving

Plan to buy your stock of champagne well in advance. Store in a cool place where it is not exposed to direct sunlight. Keep the bottles in a horizontal or tilted position. Chill the bottles a few hours in advance before opening. Ideal serving temperature

Ask the caterer to provide ice buckets. It makes a great impression if the bottles are brought out in an ice bucket. Chill the bottles beforehand because it will not spend much time in the ice bucket. Cool the bottles as per the serving temperature recommended on the bottle.

### Glasses

A good caterer will have tulip glasses. Order the same beforehand. The glasses should be dry and very clean. Any residual particles in the glass may create foam instead of gently rising bubbles.



## Holding the glass

When serving champagne, it is necessary to do with full etiquettes and elan. Hold your tulip glass from the stem. All guests will take a clue from you. Don't forget to make a toast- to anything or anyone- before you take your first sip!

## Opening a bottle of Champagne:

To reduce the risk of spilling or spraying any Champagne, open the Champagne bottle by holding the cork and rotating the bottle at an angle to ease out the stopper. The cork should be removed so the sound you hear is a soft “sigh.” Removing the cork in this slow manner as opposed to popping it open by shaking the bottle vigorously also reduces the risks of injuring someone in the room!



- Step One: tilt the bottle slightly, always pointing the bottle safely away from yourself or any other person; then untwist the metal loop to loosen the wire cage According to experts, if you can remove the wire in five and a half twists, you are about to open a top-quality bottle- “the real thing.”
- Step Two: remove the wire cage and foil wrapping, meanwhile keeping a firm grip on the cork
- Step Three: still holding the cork firmly, gently rotate the bottle (NOT the cork) with your other hand so the cork comes sliding – not popping – out.

## Pouring Champagne

- Champagne is optimally poured by tilting the glass you're pouring into on a diagonal and allowing the wine to slide down the edge of the glass. This will prevent the carbonation from causing a head to quickly rise and just as quickly go flat.
- Champagne should be filled to the only  $\frac{1}{2}$  of a glass. A glass that is too heavy might result in an unladylike spill. And why let it warm up in the glass anyways?

- Prevent dripping. When filling your glass, twist the bottle at the end of pouring. It also looks pretty fancy!
- Drinking Champagne
- Don't swirl the champagne in the glass. The French call this “champagne battering”, because swirling the bubbly in the glass will only succeed in compromising in thirty seconds the bubbles that took at least three years to produce.
- Don't be afraid to bury your nose in the glass before your first sip—so much of taste comes from the smell. Have a taste and note the flavor.
- Drink a glass of water for each glass of Champagne consumed. It is a common perception that people become intoxicated more quickly from Champagne. It has been shown that alcohol is more rapidly absorbed when mixed with carbonated water, and this may explain this anecdotal assertion.
- Wait for the bubbles to dissipate in the mouth before swallowing also helps. Try it! You will prolong the enjoyment of your champagne, and you'll feel much better tomorrow!

### **Party Panache For The Savvy Party Animal**

If you have a bottle of good wine and the company of friends, it's party time. But if it a formal party, a few tips come in handy.

**Invitations and responses** – If the invite has an RSVP, it is good etiquette to respond to the host.

If you respond you're coming, show up! If an emergency comes up and you can't attend, please call so the host won't worry about why you're late.

What happens when we receive an invitation, but we realize our mother/brother/ friend will be visiting at that very same time? If the party is informal and you are well acquainted with the host, ask him if you can bring a guest. If the party is formal or even a marriage invitation, taking guests with you is a strictly no.

**A positive frame of mind** – Go to a party with a positive frame of mind to enjoy and network.

**Posture** – First impressions are made, for the most part, within 5 seconds of meeting someone. That doesn't get you past the “How do you do's.” In fact, words only account for 7% of an initial impression. Vocal quality accounts for another 38%. A whopping 55% of any first impression is based on non-verbal perceptions of appearance and behavior.

**Meetings and Greetings** – The bar or the hors d'oeuvres table need not be your first port of call. Circulate among guests, make new contacts, and while speaking maintain eye contact.

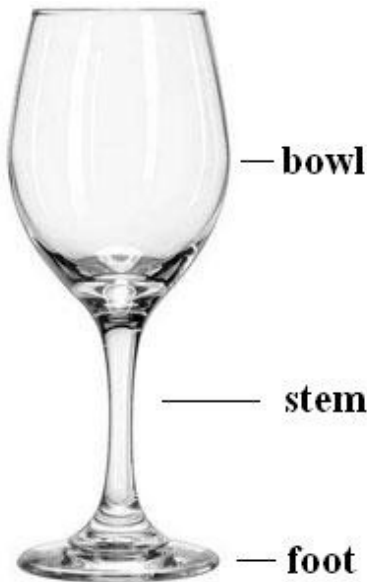
**Keep conversation clean** – avoiding any sexual innuendoes. Excessive flirting is not appropriate. Also, steer clear of taboo topics like dieting, health (yours or theirs), the cost of anything, malicious gossip, religion, and politics.

**Move away from the bar:** Don't hold court directly in front of the bar or food station.; give others a chance to get something too.

### How to Hold a Wine Glass

Wine is served in stemware because the temperature at which wine is served can have a profound impact on the tastes and the enjoyment it yields.

Wine glasses should always be held by the stem of the glass rather than the bowl since the heat of your hand will quickly warm the liquid. Just hold the glass by the stem unless the wine is served at too cool a temperature and you need to warm it for a minute or two.



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Ms. Suneeta Sodhi Kanga freelances as a corporate trainer, mentor, and coach in the area of good grooming, international etiquette, fine dining, wine appreciation, beauty, and style, etc.

In the last 16 years, Suneeta has conducted more than 200 workshops for senior managers and top executives of blue-chip Indian and multinational companies.

Her training modules include improving skills of proper etiquette, manners, and intercultural communication on various levels and spectrums.

Passionate about her work, Suneeta is recognized as a leader in her chosen field of grooming top executives.

Lockdown did not affect her passion for work. Since March 2020, Suneeta has conducted more than 150 webinars spreading over 290 hours and trained more than 5000 participants from 25 companies.

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