

Sparkling wine service
Sommelier presents her-/himself to guests, then asking who ordered the bottle
Dry of the bottle before presenting it
Presenting the bottle; Name/Producer/Origin/Vintage
Ask for taster/ <i>optional</i> : and if they want water
Checking guest glasses
Placing wine/water glasses correct, (Brand 6 o clock)
Arranging "mise en place", tasting glass/coasters/napkin
Drying the wet bottle
Removing foil with wine opener (put foil in pocket)
Checking the cork/smelling
Place the cork and "plaque de musulet" on one coaster
Drying the inner surface of the bottle neck
Taste the wine (turn your back against guest)
Present cork/plaque de musulet on a coaster to the host for inspection
Serve tasting sample to host (always drying with napkin)
Serve the guest/s (always drying with napkin)
Serve the host (always drying with napkin)
Ask to remove the cork/plaque de musulet
Clean up "mise en place"
Serve water, guest/s first

<i>Other impressions (could be judged on)</i>
Finnishing on time
Food recomendation
Overall impression of the sommelier appearance
Even pour in glasses
Overall impression of the service it self