

UNCORKED: THE SCIENCE OF CHAMPAGNE

Jayd Alysse Wilhelmi

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His current interests include the science of bubbles, foams and thin films As soon as a bottle of champagne or sparkling wine is uncorked, the.

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Well, tiny bubbles are a sign of age, explains French chemist Gerard Liger-Belair, author of *Uncorked: The Science of Champagne*.

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