The approximate number of litres of carbon dioxide gas released from a typical 0.75 litre bottle of champagne.

The approximate number of bubbles of carbon dioxide released in a single champagne flute (assuming a volume of 0.1L).

The pressure in a champagne bottle. For comparison, most car tyres have an approximate pressure of 1.5 to 2.5 atmospheres.

Percentage of carbon dioxide lost from champagne via bubbles. The rest is lost by direct diffusion from the liquid.

As the bubbles in champagne rise to the surface, they carry flavour and aroma compounds with them; when they burst at the surface, the compounds are dispersed in fine liquid droplets, with some being significant contributors to champagne's aroma. A selection of identified compounds are shown here.

**GAMMA-DECALACTONE**

Fruity, peachy and sweet aroma

**METHYL DIHYDROJASMONATE**

Sweet, fruity, floral aroma

**DODECANOIC ACID**

Dry and metallic notes

**DECANOIC ACID**

Acid and toasty aromas

**7,8-DIHYDROVOMIFOLIOL**

Contributor to fruity aroma

**ETHYL MYRISTATE**

Sweet and waxy aroma

**PALMITIC ACID**

Waxy and creamy aroma

**PALMITOLEIC ACID**

Oily and waxy aroma

Note that there are many other compounds contributing to the aroma of champagne - this is merely a selection!