Solvay Colloquium

"THE PHYSICS OF CHAMPAGNE FOAM"

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Abstract

Foam aspect is certainly the most important organoleptic property of a Champagne wine, the one that conveys a festive mood to the celebration of happy events. The foam of champagne is essentially evanescent: generous upon pouring into the glass, it collapses in a few seconds to form a "collerette" of bubbles at the periphery of the wine surface that is fed by trains of bubbles nucleated at the bottom of the glass. One may wonder why the champagne foam is so different from the ones of beer, of gaseous water, or of any sparkling soft drink. Why are the bubbles of vintage wines the smallest and their collars the most stable? Why is the sparklingness glass dependent and why some bottles do provoke a liquid gushing upon filling? To answer these questions, we have investigated the physics of champagne foam by a multiscale approach to understand how the macroscopic behavior results from physico-chemical phenomena occurring at a microscopic scale. This will be the topic of the talk.

Tuesday 28 October 2008 at 16h00

COFFEE AND TEA WILL BE SERVED AT 15H45 IN FRONT OF THE SOLVAY ROOM

« SALLE SOLVAY » - SOLVAY ROOM

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