Quality of sparkling wine is visually assessed by its color, bubble behavior and foam retention. The two main parameters that define "mousse" quality are the **bubble size** and **foam retention**.

### Why measure Foaming Capacity?

Mousse parameters are extremely variable and affected by pouring, reception vessel shape and type as well as temperature. To evaluate mousse quality, it is important to monitor these parameters in an accurate, repeatable manner. Vinquiry Laboratories by Enartis USA offers a **Foaming Capacity Test** that allows winemakers to evaluate and monitor mousse quality.

### How do we measure Foaming Capacity?

The **Foaming Capacity Test** offered by Vinquiry Laboratories by Enartis USA uses Mosalux equipment developed by Maujean in 1990. Mousse measurements are based on an infra-red reading of foam height (produced by CO₂ injection into wine through a membrane with calibrated pores) over time. The **Foaming Capacity Test** provides the following information:

- **Maximum Foam Height** (mm) or “Moussability." This parameter is directly related to the quantity and quality of mousse a wine can produce. A high number indicates a high foaming capacity and dense mousse with small bubbles.
- **Foam Retention Height** (mm) indicates the quantity of mousse remaining as a cord on the glass.
- **Foam Persistence Time** (s) is the time for the mousse to totally disappear.

### Advantages of the Foaming Capacity Test

Historically, the only way to characterize the mousse quality of a sparkling wine was to observe bubble size and foam retention after pouring sparkling wine into a glass. These results were inaccurate, not repeatable and only an observation of the final product. About the **Foaming Capacity Test**:

- **reference** to evaluate sparkling wine quality
- **accurate, repeatable and correlated to the sensory evaluation** of the sparkling wine
- **proactive** way to evaluate base wine quality and predict the future quality of sparkling wine
- **ability to evaluate the performance of winemaking treatments** on mousse quality
- **capability to benchmark** against other wines

### Sample Requirements

- 250 mL sample for the test
- 750 mL sample for a trial panel

### Pricing

- $60 for a test
- $140 for a trial panel