

FOOD PAIRING *with* CHAMPAGNE & SPARKLING WINE

Sparkling wine is very versatile and pairs well with food. Here are a few examples for each style.

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Extra-Dry



Hard Cheese



Chips / Fries



Brut



Asian Food



Shellfish



Blanc de Blancs



Creamy Cheese



Fish



Pork



Duck



Blanc de Noirs



Rosé



Dessert



Pasta



Chicken



Foie Gras



Demi-Sec

What grapes go in **CHAMPAGNE?**

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There are 3 main grape varieties that can be used in the production of Champagne. Different grapes are blended for different styles.



Chardonnay

Adds freshness, elegance and finesse.



Pinot Noir

Adds body, structure and a complexity of flavours.



Pinot Meunier

Adds fruitiness and floral aromas.

Other Grape Varieties

These four grape varieties are also permitted, but are rarely used.



Pinot
Gris



Pinot
Blanc



Pinot
Meslier



Arbane

Quick Guide HOW TO ENJOY SPARKLING WINE WITH ALL YOUR SENSES

Use all your senses to fully appreciate Champagne and sparkling wine.

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Sound & touch

The cork should make a soft 'hiss' or 'sigh' when released. Listen to the **effervescence** of the bubbles as the wine is poured.



The glass should be **cool** to the touch.

Sight

Admire the colour, clarity and foam of the wine.

Finer bubbles generally means better quality.

Common words:

Lively
Graceful
Golden
Bright
Frothy
Pale

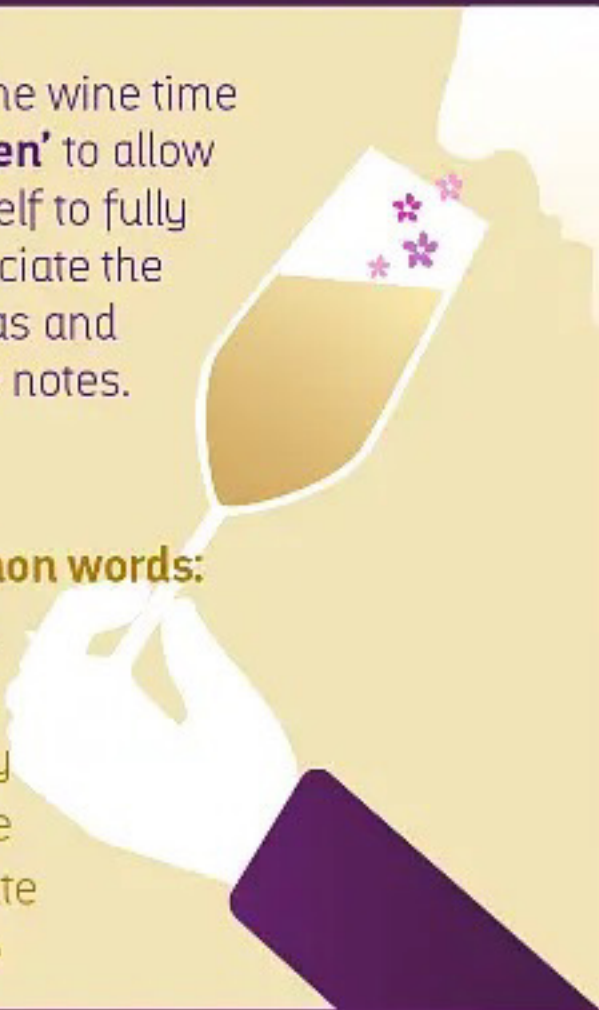


Smell

Give the wine time to '**open**' to allow yourself to fully appreciate the aromas and subtle notes.

Common words:

Floral
Fruity
Yeasty
Mature
Delicate
Subtle



Taste

Look for the intensity, sharpness and sweetness.

A lingering aftertaste (**finish**) means better quality.

Common words:

Red berries
Citrus
Vanilla
Nuts
Brioche
Creamy

Enjoy!

HOW TO OPEN A BOTTLE OF CHAMPAGNE OR SPARKLING WINE

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1 Make sure the bottle is chilled.



2 Remove the foil around the top of the bottle.

3 Undo the wire cage (muselet) by turning the wire while keeping your **thumb over the top** of the bottle.



4 Hold the cork (bouchon) in the palm of your hand.

5 Hold the bottle at a **45 degree angle**, making sure it is not pointing at anyone and twist the bottle at the bottom.



6 You should hear a **gentle hiss** not a pop.

Be careful when opening your bottle of bubbly.

Remember more people die from a Champagne cork than a bite from a poisonous spider!

HOW TO POUR CHAMPAGNE & SPARKLING WINE

GLASS
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1 Chill the bottle

Approx 2 hours in the fridge or 30 minutes in an ice-bucket, half filled with ice and water.

2 Hold bottle firmly

After opening, place your thumb in the indentation under the bottle (punt) and rest the bottle on your fingers.

3 Hold glass at an angle

Hold the glass at a 45-degree angle to preserve more bubbles.

4 Pour gently

Pour slowly down the side of the glass, pause to stop it foaming up, then top up.

Enjoy!

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How to Pronounce CHAMPAGNE LABELS

Moët & Chandon

Moh-wet eh Chan-dawn

not 'mo-way'



Veuve Clicquot

Verv Kli-koh

not 'voov'



Ruinart

Rwee-nar

silent 'r'



French nasal sound for
'om' and 'on'

Dom Pérignon

Dom Peh-ree-nyon

silent 'g'



Bollinger

Bol-an-jey

soft 'j'



Mumm

Mewm / Moom

short 'u'



Understanding CHAMPAGNE LABELS

GLASS
of BUBBLY.com

10 things
that must appear on
all Champagne labels.

Volume in millilitres

750ml

Appellation of Controlled
Origin Champagne

Alcohol content
Between 10.5% – 13%

11%

Brand Marque

Country of Origin
France

EPERNAY, FRANCE

Town where
wine was made

Champagne House,
Grower or
Cooperative

BRUT

Degree of
sweetness
Brut, Extra-Dry, Sec etc.

Winemaker

Elabore par...

Trade Registration
Number given by DVC