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Twelve months of bubbles

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From Asti to Champagne, bubbles were a bright spot in 2017. While sparkling wine is no longer confined to special occasions, it continues to mark some of life's most memorable occasions and its charm can elevate the most mundane moments.

For many, 2017 was a year of exuberant highs and abysmal lows which made living in the moment and being grateful for predictable things like the quality of a DOCG Prosecco from Cartizze or the toasty aromas of a Champagne aged on the lees for a decade all the easier. Here's a look at what I discovered about bubbles during 2017's twelve months of tastings.

January began with a traditional sparkling toast courtesy of the [Boisset Collection](#) whose exceptional [Buena Vista "La Victoire" Champagne](#) (\$50) honors the history of Sonoma's Buena Vista winery, the first to introduce méthode traditionnelle sparkling wine to California in the 19th-century. "La Victoire" is a blend of 70% Pinot Noir from Premier Cru vineyards from the Montagne de Reims, and 30% Chardonnay mostly from Grand Cru Mesnil sur Oger and Chouilly. The wine has a dosage of 8.7 g/L and was aged more than three years on the lees. It was served at midnight with a bittersweet chocolate soufflé, a pairing designed to showcase the wine's dosage and mirror its texture.