

## 7 sommelier-recommended wines you can actually afford

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Confession time: Many years ago, I attended a press event that took me through the cheese caves of Murray's and ended at Ted Allen's Chelsea home.

His apartment was stunning, every inch so tastefully decorated that you would think *Architectural Digest* just wrapped up a photo shoot.

We were all gathered around in the kitchen listening to a chocolate expert when I noticed the Eurocave wine cellar.



Just because it's not expensive doesn't mean it's not good.

It was the size of most people's refrigerators. I knew at that moment, before I left, I would have to sneak a peak at what this famous chef and TV personality drinks at home.

With ninja-like stealth, I seized my moment and got a look at the collection. It wasn't filled with *Château Latour*, *Screaming Eagle*, or really any fancy-schmancy wine at all. There were quality, affordable wines that didn't require a 7-figure salary to stock up on (unless he had hidden all the good stuff before we got there).

The other night a neighbor came over for a quick visit. When I returned from the kitchen with our drinks I found her poking through *my* wines. I was flattered; she was embarrassed. She quickly explained that she was curious about what a sommelier drinks at home. I smiled. Much like Ted, I do not have any big-label wines, expensive Burgundies, or vintage Champagnes. (Those were consumed long ago.)

Rather, my house is stocked with really tasty, value wines priced under \$30.

I'm proud of my collection of misfits. And if you search the wine fridges of sommeliers around the country, you'll find a similar group. Sure, these are the bottles that often get passed over on wine lists or ignored on the shelf, but that just means the supply and demand curve is in my favor. One of the reasons I became a sommelier, after all, was so that I could find great wines at good values.

So wonder no more! Here's what sommeliers are drinking at home:

### **Crémant de Bourgogne**

**Why:** It's made in the same method of Champagne, from the same varietals of grapes (Chardonnay and Pinot Noir), but at a fraction of the cost.

**Try:** [Louis Bouillot Crémant de Bourgogne "Perle d'Aurore" Brute Rosé](#)