



# What to Drink Now: Champagne and French Sparklers

Toast the season with these bubbles.

BY HAYLEY HAMILTON COGILL | DECEMBER 13, 2017

Nothing says celebration like sparkling wine. Whether it's your favorite vintage or non-vintage sparkler from an established Champagne House, like Taittinger or Veuve Clicquot, or a lively Cremant made in the traditional method throughout France, sparkling wine is the ideal way to celebrate. Here are a few French selections to toast the season, some were sent for editorial consideration.

If you love a bubbly any time of year, but don't have a fortune to spend on a classic Champagne, consider one of the traditional method Cremant wines from France. Selections from Loire, Limoux, and Burgundy deliver the quality expected from any French bubbly, without Champagne's price.

Prestigious Burgundy also produces elegant, elevated Cremant. Though prized vineyards known for producing Grand Cru wines are saved for still wine production, all Burgundy villages produce grapes for Cremant, maintaining the strictest guidelines for how wines are made. Grapes for Cremant de Bourgogne are hand harvested in small bins and pressed using the same standards at Champagne. But the wine is decidedly Burgundian, with earthiness and tannin, while highlighting the delicate nature of Pinot Noir and Chardonnay. Louis Bouillot Perle d'Aurore Brut Rose blends Pinot Noir with Gamay and a touch of Chardonnay for a berry and red-fruit-filled sparkler that is ideal to be enjoyed with food. (\$20, at Total Wine.)