

GLASS *of* BUBBLY

Champagne & Sparkling Wine Magazine

ISSUE 6

CELEBRITY INTERVIEWS:
BRITT EKLAND
TRACY EDWARDS MBE
OLLY SMITH
& MORE

**THE WINE TIPSTER'S TOP
SUMMER
TIPS**

**LONDON'S
TOP 5**

**PLACES TO BUY A
BOTTLE OF CHAMPAGNE**

**CHAMPAGNE
VS
PROSECCO**

**SEAFOOD
& CHAMPAGNE**

also

WIN

**A GLASS OF BUBBLY
AND A HAIRCUT AT**

**NICKY
CLARKE**



£3.95 / €5 / \$6.50

ISSN 2055-7620





PERRIER-JOUËT, THE ALLURING CHAMPAGNE

Since its foundation in 1811, the champagne house Perrier-Jouët has crafted elegant, floral wines of rare finesse with a Chardonnay hallmark. The elegance of the cuvees echoes that of the Art Nouveau anemones adorning the Belle Epoque bottle and offers moments of pure delight and beauty. www.perrier-jouet.com

PLEASE DRINK RESPONSIBLY

Editor's Note

ENJOY A GLASS OF BUBBLY THIS SPRING!

Dear Reader,

With the promise of warmth and sunlight, Spring often brings a desire to be more adventurous and to embrace new things outdoors. This time of the year also provides us the first opportunity to be able to sit outside in the sun, to feel the warmth on our face while being able to enjoy a lovely chilled glass of bubbly. So why not experience something new this Spring by trying a Champagne or sparkling wine that you've never tasted before and whether you're sharing it with friends or a loved one or celebrating something special, feel free to share your stories with us.

We're also looking forward to celebrating the 1st birthday of the Glass of Bubbly magazine. We can hardly believe that it will be a year since we launched our first issue back in June 2014. We have worked hard to improve and evolve our magazine, met so many lovely people along the way and of course tasted lots of great bubbly!

We would like to thank our wonderful writers from around the world, the venues that stock our magazine and all our readers, from both within the industry and those who just love to enjoy drinking a glass of bubbly, who continue to support us. We are very excited for the year ahead, with lots of plans and ideas to expand on, to continue your enjoyment of both our magazine and our website.

I hope you enjoy reading this issue, as always, please feel free to contact me directly with any news stories, features, advertising requests or feedback at eve@glassofbubbly.com and do continue to share your selfies with our magazine, we always love seeing them.

Eve
Editor



-  @glassofbubbly
-  /glassofbubbly
-  @glassofbubbly

All enquiries: +44 (0)1206 700888
 General enquiries: info@glassofbubbly.com
 Editorial enquiries: eve@glassofbubbly.com
 Advertising opportunities: suzy@glassofbubbly.com
 Partnership opportunities: christopher@glassofbubbly.com

Glass of Bubbly magazine is published by, operated and owned by Marketme.TV Ltd. All rights reserved. No part of the magazine may be used or reproduced without the written permission of the publisher. All the information that is contained in this and past issues of Glass of Bubbly magazine is for information purposes only and is as far as we are aware, correct at the time of going to print. Marketme.TV Ltd nor Glass of Bubbly magazine cannot accept, assume any responsibility for errors or inaccuracies in information contained within, this includes advertising and competitions that are published. Readers are advised to contact manufacturers, suppliers and writers directly before acting on any information which is contained in the magazine. We accept no liability for views expressed, pictures used or claims made by advertisers. All content supplied for publication in Glass of Bubbly magazine is at owner's risk.

GLASS of BUBBLY CONTENTS

ON THE COVER



- 22 The Wine Tipster's Top Summer Tips *by Neil Phillips*
- 27 Celebrity Interview *Britt Ekland*
- 38 London's Top 5 Places to buy a Bottle of Champagne *by Simon Stockton*
- 41 Celebrity Interview *Olly Smith*
- 44 Seafood & Champagne
- 57 Celebrity Interview *Tracy Edwards MBE*
- 59 WIN a glass of bubbly and a haircut at Nicky Clarke
- 74 Champagne vs Prosecco *by Paul Laurie*

PAGE 27



PAGE 38

London's top 5 places to buy a bottle of Champagne

Our Print Partner: ELLEMEDIAGROUP.CO.UK
 T 01268 413611 (EXT: 247) DDI 01268 888211 M 07818 415938
 Seax Way, Southfields Industrial Park, Basildon, Essex SS15 6SW

Glass of Bubbly Team



Christopher Walkey
CEO



Eve Walkey
Editor



Jade Redford
Designer

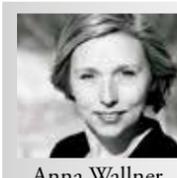


Suzy Spike
Head of Sales



Anastasia Fox-Cavendish
Head of Magazine Distribution

Writers



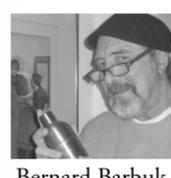
Anna Wallner



Aurelie Froidevaux



Bernadette Costello



Bernard Barbuk



Brandon Stoltenkamp



Bridget Cheslock



Catherine Fallis



Don Johnson



Elizabeth Schweitzer



Frankie Cook



Harry Constantinescu



Jean-Baptiste Prevost



Jennifer Heyes



Jennifer Palmer



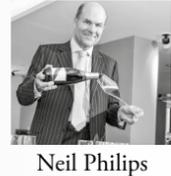
Jiles Halling



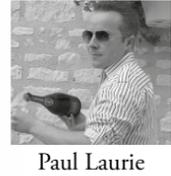
Jon Catt



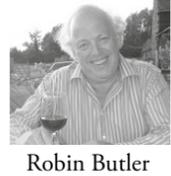
Michael Walz



Neil Philips



Paul Laurie



Robin Butler



Roger Jones



Simon Stockton



Stu Nudelman



Tanya Mann

FEATURES

- 6 Sparkling Wine from Do La Mancha *by Colin Harkness*
- 8 Capital of Cava *by Anna Wallner*
- 9 A Glimpse of Argentine Sparkling Wines *by Michael Walz*
- 10 Happy Camper *by Bridget Cheslock*
- 12 American Sparkling Wines *by Stu Nudelman*
- 14 The Bubbly Little Rascal *by Frankie Cook*
- 15 A Soldier's Wine *by Bernadette Costello*
- 16 Prosecco Rive - Not a River *by Tanya Mann*
- 20 Fish, Chips & Fizz? *by Jennifer Heyes*
- 24 Guide to Enjoying Champagne *by Catherine Fallis*
- 26 To Coupe or not to Coupe? *by Elizabeth Schweitzer*
- 28 Champagne Paul Sugot *by Frankie Cook*
- 29 When Chalons was Champagne *by Jon Catt*
- 30 The Krug Experience *by Harry Constantinescu*
- 34 A New Dawn for the Aube *by Jiles Halling*
- 36 CIVC Annual Champagne Tasting
- 42 Koi and Bollinger *by Brandon Stoltenkamp*
- 45 Shang-High Tea *by Simon Stockton*
- 46 Champagne & Sparkling Wine with Desserts *by Roger Jones*
- 50 Creamy, Crispy and Bubbly *by Aurelie Froidevaux*



PAGE 65



Champagne & Sparkling Wine with Desserts

PAGE 46



International Wine Tourism Conference

PAGE 76

- 54 Meet the Sommeliers
- 62 Enjoy a Glass of Bubbly at...
- 66 Opening Night at the Glass House *by Jennifer Palmer*
- 67 Champagne Cocktails at the May Fair Hotel
- 68 Bubble Reputations *by Bernard Barbuk*
- 70 Experiment with Sparkling Cocktails *by Don Johnson*
- 72 The Art of Seducing the Client *by Jean-Baptiste Prevost*
- 76 International Wine Tourism Conference *by Christopher Walkey*
- 78 Champagne Antiques *by Robin Butler*

INTERVIEWS

- 11 Penelope Gadd-Coster of Rack & Riddle
- 19 Celebrity Interview: *Camilla Sacre-Dallerup*
- 33 Hervé Deschamps Chef de Caves at Perrier-Jouët
- 53 Celebrity Interview: *Joe Stilgoe*
- 61 Gerard Basset OBE
- 65 Devon Pryor of Home House
- 69 Celebrity Interview: *Nico Santucci*
- 71 Henry Warde from Squerryes Estate



PAGE 61

SPARKLING WINE FROM DO LA MANCHA



Denominación de Origen La Mancha is Europe's largest wine-making area. Every year millions of grapes are harvested under the furnace-like heat and transported post-haste to the large (often huge!) wineries to be made into – well, not always quality wines.

Castilla-La Mancha is one of the world's largest bulk wine producing zones, exporting millions of litres to countries whose sunshine hours are not sufficient to completely ripen their grapes and to be frank, to provide cheap wine for the less discerning palate!

However, there has been a wine revolution over recent years within DO La Mancha where a number of bodegas have pledged to up the ante, not in terms of quantity, but in real quality. The results of this change of mind-set have been and continue to be most pleasing. La Mancha wines can now rock along with some of the best!

Macabeo is a Spanish variety that is approved in DO La Mancha. It produces dry white wines, but it is also significant for another reason. Macabeo is one of the three traditional 'white' varieties that are used to make Spain's Cava!

Sparkling wine is made in La Mancha – with Macabeo and with Airén, as well as with the ubiquitous Chardonnay.

Mantolan Brut Nature Vino Espumoso (Sparkling Wine) is made by Bodegas Vinícola de Tomelloso. The 100% Macabeo makes its presence felt the moment the bottle is opened! Along with the 'pop' of the cork, the 'woosh' of the escaping CO₂ (and, if you're not careful the 'gush' of bubbling wine), you'll also notice a green apple aroma. A typical characteristic of this variety.

The aroma is amplified by typical autolysis (the action of dead yeast cells which were used to provoke the second fermentation) notes, often referred to as patisserie, bread/brioche aromas. On the palate this combination continues, giving the taster a slight sensation of an apple pastry without the sweetness.

No, there's nothing sweet about this Brut Nature, the driest style of Sparkling Wine! It's wonderfully fresh and clean on the palate with the fine bubbles seemingly rising to the top of your head. It has a short finish with a moment's apple flavour as you swallow and reach to be refreshed again!

Cantares Brut Nature Vino Espumoso, made by Bodegas Vinícola de Castilla, is a different animal altogether. Airén is bolstered by the addition of Champagne's Chardonnay. The two varieties complement each other. Airén provides necessary refreshing acidity and a slight but pleasing floral note; whilst Chardonnay adds depth of flavour, body and increased mouth-feel.

Here you'll sniff those brioche notes anew, a little more emphasised than with the above, but you'll also note a lovely, lingering white flower perfume as well. On the palate the wine has weight whilst remaining fresh and there is a tangible tinned peach flavour on the finish.

However, there's more! There's a slight baked apple aroma (odd, considering that there's no Macabeo in the blend, but nonetheless endearing) and on the palate you'll come across ripe grapefruit and avocado with a citrus lemon top!

Further proof that Spain has plenty of delightful bubbles on offer!

www.vinicolatomelloso.com
www.vinicoladecastilla.com



Written by
COLIN HARKNESS
International Wine Judge, Writer, Broadcaster, TV Presenter and Critic. Specialises in Spanish Wines.
www.colinharknessonwine.com
[@colinonwine](https://twitter.com/colinonwine)

CAPITAL OF CAVA: SANT SADURNÍ D'ANOIA

The town where it bubbles in every corner

The Capital of Cava is not well known to many people, although it is so close to Barcelona.

Sant Sadurní d'Anoia is situated just 40km west of the Catalan capital and it was here Cava was first born. Since then the town has become the home of numerous Cava producers that cherish their legacy and continue to care for their vines and develop their wines in line with the family tradition.

The first time I arrived in Sant Sadurní I was struck by how small this town is. Don't get me wrong... it is full of things I love and I never have a boring moment when I'm there, but it is very small indeed. It is just one of those towns where you can easily walk from one side to the other and you get the feeling that everyone knows everyone else. This sensation of familiarity is very relaxing and I always feel like I'm sitting in a friend's living room, even though I

might be having a glass of Cava in the centre square. It just feels like home. Of course it helps that I have a lot of friends there now and know my way around the narrow streets. For example, I now know better than to trust the signs on the street corners that supposedly points to the different Cava houses. I also know that there is no logic at all in the opening times for restaurants and stores (I never did understand the concept of siesta) and I know where I can park the car without having to pay. Small things that make you realise that you are getting to now a place.

The undoubtedly best thing about Sant Sadurní d'Anoia, if you come as a tourist, is the fact that you can't walk very far before you come across a Cava house, big ones like Freixenet and Codorníu or the smaller ones like Recaredo, Jauma Giró i Giró, Bertha or Collomer. If you are looking for something to taste, just see who is open.



One very good thing is that many of the smaller producers now have open cellar doors where you can just drop in and many also have guided tours if you call in advance. Another fantastic thing with this small town is that you can be absolutely sure that any restaurant you walk into will have good Cava on the menu. I remember one time when Andrés and I tried to find somewhere to eat on a Sunday evening and all that was open was a pizzeria that had football on inside and plastic coca cola furniture outside. But to our amazement they had at least two full pages in the menu of Cava and very good pizza too!

After all of my many trips to the region and days spent in Sant Sadurní d'Anoia, I can honestly say that it is one of my favourite places to visit. So if you want to experience Cava for real, don't settle for a glass in a tapas bar in Barcelona. No, take the train 40 minutes west and find out what it is all about!



Written by

ANNA
WALLNER

The Cava Lady

www.thecavalady.se
[@thecavalady](https://www.instagram.com/thecavalady)

Recaredo Cava House

A Glimpse of *Argentine* Sparkling Wines

I saw it on my first evening in Mendoza, when my future father-in-law took me to an Asado (don't call it "Barbecue") with his friends. I am sure it goes under dozens of names around the globe, but here in Argentina it is known as "Lemon Champ": sparkling wine, preferably Extra Brut, with a scoop or two of lemon ice-cream. Stirred, not shaken.

It has been a long time since my last "Lemon Champ", but my family and I close almost every lunch on Sunday, at my father-in-law's house, with a glass or two of bubbly. In the usually very hot summers here in Mendoza, people prefer drinking their sparkling wines close to freezing point. As the predominantly used Chardonnay and Pinot Noir grapes get 320 days of sunshine per year here in Mendoza and many of them are grown at high altitudes with a significant amplitude regarding temperatures during night and day, they make for highly aromatic base wines, whose bouquet still unfolds at low temperatures. Chardonnay and Pinot Noir represent the varieties in Mendoza that are normally harvested first, in general at the end of January or beginning of February. The sparkling wine industry has come a long way since my first encounter with "Lemon Champ" in 2005. As a side note: Although intellectual property laws prohibit the commercial use of the term "Champán" for sparkling wines, almost everybody in Argentine uses the term in everyday private life. As regards labels and marketing, "Espumante" or "Vino



Entrance to Luigi Bosca

Espumoso" are the most commonly used terms. What used to be a de facto captive market, dominated by Chandon and its lower-price brand Mercier, has turned into a market teeming with players of all sorts and sizes. Of course, many Argentines still associate Chandon with high-quality sparkling wine, no matter if produced under the Champenoise or Charmat methods and the Baron B Brut Rosé (named after Bodegas Chandon's first President, Baron Bertrand de Ladoucette) is definitely one of my favorites.

However, there are a growing number of wineries breathing down Chandon's neck when it comes to making outstanding sparkling wine. There is the powerhouse Nieto Senetiner, with their meticulous and highly creative winemaker Roberto González, whose latest coups include Emilia Dulce, a wildly successful sparkling wine made entirely from Muscat grapes. There are smaller wineries like Dante Robino, whose production of sparkling wine makes up almost 80% of their entire production and who are constantly gaining ground on the big players in the Argentine sparkling wine market. Finally, there are rare examples like Cruzat, a winery that dedicates itself completely to making

top-level bubbles, with sparkling wine Guru Pedro Rosell at the helm. During my first visit to Cruzat, Rosell, an elderly gentleman with great charisma and an utter lack of pretension, showed me a row of unusually tall, super-slim stainless-steel tanks and explained to me that the design facilitates temperature control and, more importantly, gives the yeasts extra time to sink to the bottom of the tank during fermentation, allowing the base wine to become more aromatic. Of course, the tanks were created by the Maestro himself. By the way, Cruzat Clásico Extra Brut is my personal favorite among Argentine sparkling wines...so far.

Well, I hope this has given you a brief glimpse into the world of sparkling wine in Argentina. If you feel like visiting Mendoza, I would suggest October or April, as these months have agreeable temperatures, still considered high in most European summers. Mendoza boasts over 1,000 wineries, and over a hundred are open for visits, many offering gourmet lunches where the food is perfectly paired with the wines. In most of the cases, sparkling wine is served last, but certainly not least.

Vineyards at Nieto Senetiner

Written by



MICHAEL
WALZ

Runs Vintuition
Tours, coordinating

and guiding tailor-made tours in
Mendoza's wine country.
www.vintuitiontours.com
[@VintuitionTours](https://www.instagram.com/vintuitiontours)

HAPPY CAMPER

A trip to **Schramsberg** winery in California

Although the history of the sparkling wine industry in the United States is young, one winery holds a prominent spot within the world's history. That winery is Schramsberg, located in Calistoga, California. Their Blanc de Blancs was used for President Nixon's 1972 "Toast to Peace" with China's Premier Zhou Enlai and has been served at official state functions by every U.S. Presidential administration since. As a lover of Champagne and sparkling wine, Schramsberg has always been one of my favorites so imagine my glee when I was invited to attend their Spring Blending Camp (they also hold a Fall Harvest Camp) in collaboration with the heavenly Meadowood Resort in Napa Valley, California.

As I turned onto Schramsberg Road and up the picturesque drive I was filled with excitement reminiscent of when I was a little girl anticipating the first day of camp. Camp Schramsberg however, is unlike any other "camp" I had ever attended before. I parked and was warmly greeted at the winery by Hugh Davies, Proprietor and Winemaker and his lovely wife Monique, along with a divine glass of their 2006 J. Schram (87% Chardonnay, 13% Pinot Noir) sparkling wine. After the reception we were all invited into the historic

caves to enjoy a gorgeous multi-course meal accompanied with not only their sparkling wines but also their small production of reds from their Davies and J. Davies collections of Pinot Noirs and Cabernet Sauvignons.

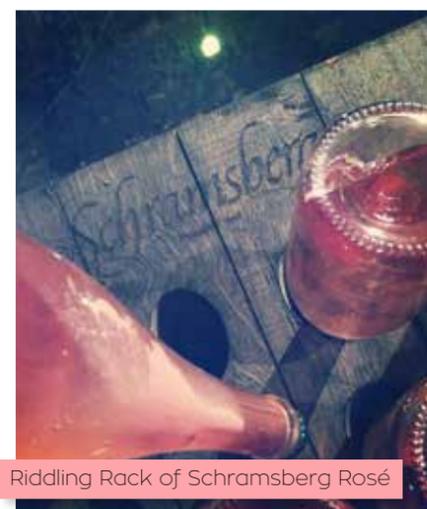
Over the course of the next few days, fellow campers and myself were given the opportunity to practice the processes of pruning (at the Tognetti Vineyard in Carneros), riddling their sparkling rosé to tasting and blending of base wines (known as vin clair) that are to become sparkling wines. We also attended three food and wine pairing seminars with the talented Chef Holly Peterson at Meadowood, where we explored classic sparkling wine pairings such as oysters and caviar. A highlight for myself was Meadowood's Oyster's Rockefeller paired with Schramsberg's 2004 Late Disgorged Blanc de Blancs... what an absolute treat!

As I reflect back on my "camp" experience (whist sipping a glass of Schramsberg's 2011 Brut Rosé) I can not recommend it highly enough to both the consumer and industry professional. Hoping to be a future camper? Further details are available on their website.

www.Schramsberg.com



Schramsberg bubbly statue greets you as you enter the property



Riddling Rack of Schramsberg Rosé

PENELOPE GADD-COSTER

EXECUTIVE DIRECTOR OF
WINEMAKING AT RACK & RIDDLE

Penny started her career in the wine industry with her first job as crush help at Jordan Vineyards & Winery in 1986. She was there for the inception of J Vineyards and Winery and in 1999 was hired as the Assistant Winemaker for J, working her way up to the Sparkling Winemaker position.

In 2007, Penny left J to work for Rack & Riddle Custom Wine Services. She also has her own brand, Coral Mustang, making Tempranillo wines.

Penny's talents have earned more than 100 medals and awards in the past few years and she was also named "Winemaker of the Year" of the Napa and Sonoma wine region in December 2013.

How long have you been making sparkling wine?
17 years.

How do you see the future of sparkling wine in your country?
I see it has great growth potential as people are drinking more on a daily basis rather than just celebratory.

What is your favourite food pairing with any of your sparkling wines?
Caviar and potato chips with crème fraiche.

Where's the most memorable place you've enjoyed a Glass of Bubbly?
Anywhere there are good friends and family to share it with.

www.rackandriddle.com
[@racknriddle](https://twitter.com/racknriddle)



Rack & Riddle

Based in Healdsburg, California, Rack & Riddle Custom Wine Services produces over one million cases of wine annually. The Rack & Riddle brand of four premium sparkling wines – Brut, Blanc de Blancs, Blanc de Noirs, and Sparkling Rosé – have won 18 Gold and Best of Class awards in the past three years alone.



Written by
BRIDGET CHESLOCK
California based Certified Sommelier & French Wine Scholar, specializes in Champagne, Sparkling and Rose wines.
www.poisedpalate.com
[@PoisedPalate](https://twitter.com/PoisedPalate)

American Sparkling Wines

Some Have French Champagne Makers Saying "C'est Bon!"

In my early twenties, growing up in America, I always heard that French Champagnes, Dom Perignon, Cristal, Veuve Clicquot, Taittinger, etc..., were the only type of sparkling wine you needed to drink. They were considered the best tasting and utilized the best grapes and proper production methods. I had not had the chance to try them back then to formulate my own opinion.

I always heard that American Sparkling wines, were cheap imitations of what the French had created with Champagne. Some of this sentiment, could be attributed to the fact that, we as Americans didn't know any better,

had not had sophisticated palates and believed hype easily. OK, maybe that is being a bit harsh on us, but over the course of time, we always learned with sweat, guts, crafty thinking and ingenuity, that we can make things better.

Some examples of this; cars, computers, fine dining and yes... sparkling wine.

My goal for this article is to point out the American Sparkling wine makers who have made their mark on the global wine landscape. Also, to broaden the drinking choices and minds of those who believe now, like I believed many

years ago, that Champagne is the only choice for sparkling wine consumption and enjoyment.

Let's look at the different regions of the U.S. that produce some of the best sparkling wine there is. I have some from the typical places like, California, but also, from untypical places like, Virginia and New York.

First up, from the state of California

Schramsberg 2010 Brut Rosé \$39.99

Calistoga, California

75% Pinot Noir and 25% Chardonnay

Tasting notes: A decadent rosé. It beckons you to the glass. Aromas are of raspberry and toast. The palate enjoys citrus notes and some spice. Crisp and medium weighted. Well balanced



Mumm Napa 2007 DVX \$60.00

Anderson Valley, California

60% Chardonnay and 40% Pinot Noir

Tasting notes: Well crafted with minute bubbles and a resilient mousse. Hints of toast, with a silky, lush and rich mouth feel. Great acidity and long finish



Roederer Estate 2006 L'Ermitage \$39.99

North Coast, California

50% Chardonnay and 50% Pinot Noir

Tasting notes: The nose presents Ananas Reinette apple with hints of strawberries. Your palate enjoys nice acidity, with crisp flavors of lemon tart and camembert cheese, followed by a long finish of citrus.

Next up, from Virginia

Thibaut-Janisson NV Blanc de Chardonnay \$33.00

Charlottesville, Virginia

100% Chardonnay

Tasting notes: Aromas of pear and Macintosh apples abound when you get your nose in the glass. The palate gives up a well balanced combination of peach and apple flavors. It's crisp and light with a memorable finish.

Lastly, from the great state of New York

Sparkling Pointe Brut \$30.00

Southold, NY

56% Chardonnay, 32% Pinot Noir 12% Pinot Meunier

Tasting notes: Wafting out of the glass is a nose of apples and pears. Well formed small bubbles are noticed. The palate reveals a nice crispness, with good complexity flavors of biscuit and baked apple linger and give away to a long finish.



So, now you have an idea of great affordable sparkling wines to choose from. Yes, it may take a bit of searching for some of these wines, but you can ask your local wine shop to carry them. Next time you are having a special occasion, give one of these sparklers a try.

Written by

STU
NUDELMAN

"Stu the Wine Guru"
Wine Writer

@stuthewineguru
www.stuthewineguru.com



THE BUBBLY LITTLE RASCAL

Demarie Roero Arneis DOCG Spumante Extra Brut



The odds are, ask any Glass of Bubbly reader to name an Italian sparkling wine and the chances are they would say Prosecco. A few others might say Asti Spumanti, Lambrusco, or even Franciacorta. But did you know that sparkling wine is made in lots of other Italian wine regions? And that often the Traditional (Champagne) Method is used?

Metodo Classico is the equivalent of the French term “Méthode Traditionnelle” so the bubbles are produced by a second fermentation in bottle when additional yeast and sugar are added to a still wine. In Franciacorta, Chardonnay, Pinot Nero (Noir) and Pinot Bianco (Blanc) are among the grapes used, but there is no blanket rule for the country as a whole.

Outside of Italy, Piedmont (Piemonte) is very well known for Barolo and Barbaresco, the two tannic titans made from Nebbiolo, but the locals appreciate other grapes too. Barbera and Dolcetto are the locally drunk reds and Gavi's Cortese's plus Roero's Arneis are the white stars.

Arneis is the local Piedmontese slang for a little rascal – “someone who is an extrovert, a bit of a rebel, original but

with a certain charm”. It excels in the Roero hills, northwest of Alba, where it is planted alongside Nebbiolo (which it was often added to for softening) and other local grapes.

Roero's soils are a mixture of sand (which gives fantastic aromatics) and a limestone / clay mix (which give body and structure), and of course the inclines ensure excellent drainage.

Traditional yet innovative producer Demarie have a portfolio of regional specialities, but the unusual one that really catches the eye is Sparkling Arneis!

Demarie's fizz is dubbed “For You” and is true to both the grape and method of production. It is dry and savoury – much closer to Franciacorta than Prosecco. Stone fruit flavours and aromas are joined by almond nuttiness and light bready characters.

There's plenty of body and structure so it's no lightweight frippery, but it must surely have a symbiotic relationship with salted canapés – they would complement each other perfectly. If you're ever torn between a fizz and a Fino, this could be the tippable for you.

demarie.com



Written by

FRANKIE
COOK

Wine Writer

www.vintuitiontours.com
@VintuitionTours



Jonny Smith



Broadfield bottles



Written by

BERNADETTE
COSTELLO

Bernadette Costello

is a freelance writer and founder of regional food and drink blog Taste The Marches.

www.tastethemarches.com

@bee_costello

@tastethemarches

A SOLDIER'S WINE

Bernadette Costello discovers the remarkable war story behind the founder of Broadfield Court Vineyard Estate

As he tunneled his way out of a Prisoner of War camp in Italy during WWII, Keith James was probably not thinking, ‘I really want to start a vineyard when I get out of here’, but get out he did and after bribing the guards with cigarettes the resourceful soldier made his way down through southern Italy to meet the Allied forces.

The story of this remarkable man doesn't end here. On his way through Italy Keith was offered shelter by sympathetic winemakers and allowed to work in their vineyards. After learning the ropes, or rather the trellises, he was inspired to make his own wine. In 1968, Keith bought stunning Broadfield Court in Herefordshire. This ancient, sprawling farm estate is mentioned in the Domesday Book of 1086 and has a colourful history of owners, including royalty and monks and now the James family who have farmed the land for four generations. Keith planted 14 acres of vineyards – there are now 19 – which are ring-fenced by a further 1,000 acres of land, making Broadfield one of the most remote and picturesque vineyards in the UK today. He chose the grape varieties Huxelrebe, Seyve Villard, Seyval Blanc, Madeleine Angeline and Reichensteiner – an Alsace grape that

thrives well on Herefordshire's clay-loam soil. Fifteen years ago, Keith's son Mark and his daughter-in-law Alexandra decided to add a rosé to the portfolio, so they introduced Pinot Noir to Broadfield Court Vineyard Estate.

Sparkling wine was a natural progression and this is a blend of 75% Seyval Blanc and 25% Pinot Noir. The grapes are taken 30 minutes away to Three Choirs Vineyard in Newent to be made into wine and bottled. Labelling then takes place back at Broadfield Court. With no let-up in the popularity of rosé wine in the UK, Mark and Alexandra now plan to make a sparkling rosé. The couple are also looking at additional white grape varieties such as Chardonnay, which could complement the soil at Broadfield, situated 400m above sea level.

Today, this family-owned wine business based in the village of Bodenham thrives on local sales to restaurants and pubs, as well as both on-site and online sales. They also farm 300 dairy cattle and grow cereals commercially.

Around 10,000 tourists a year visit Broadfield Court Vineyard Estate for charity concerts, picnics and special occasion dinners. They also attend the

lively tutored tastings by former Royal Shakespeare actress Alexandra James and Broadfield Court's manager Gina Melville.

“It is always a joy to watch people drinking our wine, whether it be in the gardens of Broadfield Court or in a restaurant,” says Gina. “A lot of blood, sweat, tears and years have gone into our bottles of wine and we now are proud to open any one of them and feel pride in what we have produced.” Who, you might wonder, is tending to the vines these days? Sadly the remarkable Keith James has passed away but viticulturist Jonny Smith joined Mark and Alexandra in 2013.

Much like Keith, Jonny escaped his surroundings, although in his case it was from a job in an art shop where he had worked for 30 years. Smith came to Mark and Alexandra and said, “Just tell me what to do and I'll do it” – probably much the same words as Keith used on those kind Italian winemakers who taught him winegrowing over 70 years ago.

broadfieldcourt.co.uk

Rive, it's not a spelling mistake and it is not a liquid - it's a cru zone in the Prosecco Superiore area.

PROSECCO RIVE

– NOT A RIVER

When I was in Veneto recently, it took me some time to work out what the word rive means and why it appears on the labels of good Prosecco. All I could be sure of was that any bottle with that word on its label had a fantastic flavour. It brought to my mind a vision of a princess in an elegant dress reading a book in a summer garden surrounded by the aroma of apple and peach trees.

My local research revealed that Rive is a special category of premium quality Prosecco Superiore which is created only inside the CONEGLIANO VALDOBBIADENE zone in Veneto, north-east Italy.

More surprising was the fact that there are forty-three Rive zones on 5000 hectares in the DOCG zone, but could you taste the difference between all of them? Probably not, unless you were born and grew up in those areas to become a winemaker. There are differences, for example, the wines from Rive Santo Stefano, are really sophisticated, full of remarkably complex perfumes. Whereas those from Farra di Soligo, by contrast, are sharper on the palette but still wonderful to drink.

As the philosopher Heraclitus pointed out, “No man ever steps in the same river twice, for it's not the same river and he's not the same man..” Let's try to be a Prosecco man and step more than twice in the same river to discover all the different Rive in it.

The Rive Prosecco originates in a landscape unlike any other I've seen. The vines grow in tiny hanging valleys and on the precipitous slopes surrounding them. (The word rive indicates in local dialects that the vines grow on steep slopes). The climate is fairly temperate for this part of Italy, without scorching summers or icy winters and there is plenty of rain, which mostly falls in heavy showers. The wealthy families of the Venetian Republic appreciated this, many escaped the oppressive summer heat of the great city to holiday here.

To produce wine here takes a great amount of extra hard labour and commitment and rive on the label recognises that effort. It also shows that the wines have been produced under the most stringent rules of the region. The new protocol identifies 12 municipalities and 31 hamlets that can be specified on the label with the name Rive.

With thanks to Silvia Benedet from jConsortioTutela del Conegliano Valdobbiadene

The municipalities of the Rive

Cison di Valmarino, Colle Umberto, Farra di Soligo, Follina, Miane, Pieve di Soligo, Refrontolo, San Pietro di Filetto, San Vendemiano, Susegana, Tarzo, Vidor

The hamlets of the Rive

Arfanta, Bagnolo, Barbisano, Bigolino, Campea, Carpesica, Col San Martino, Colbertaldo, Colfosco, Collalto, Combai, Corbanese, Cozzuolo, Farrò, Formeniga, Guia, Manzana, Ogliano, Premaor, Resera, Rolle, Rua, San Giovanni, San Michele, San Pietro di Barbozza, San Vito, Santa Maria, Santo Stefano, Scomigo, Solighetto, Soligo

Yes, the Prosecco River is long. I am sure I will swim in it for a long time to enjoy a glass of Prosecco from the Rive zone.



Written by

TANYA MANN

Holds the WSET wine diploma. Circle of Wine Writers
www.tanyamann.com
 @TanyaMannP

Edoné SPARKLING WINE

from Viñedos Balmoral, Spain



www.edone.es

Edoné Gran Cuvée
2009 - Extra Brut
83 % Chardonnay, 12 %
Macabeo and 5% Pinot Noir.

Gold highlights and small
bubbles with floral and
white fruit aromas. Creamy
with touches of butter and
dried fruits.

Edoné Gran Cuvée
Rosé
70 % Tempranillo, 25%
Syrah and 5% Pinot Noir.

Delicate with wild
strawberry and raspberry
aromas. Creamy with a fruity
finish and hints of flowers.

Edoné Cuvée de
María 2011
100% Chardonnay.

Aroma of apple, pear and
almonds. Creamy with apple
and pear dominating.

CAMILLA SACRE- DALLERUP

PROFESSIONAL DANCER
TURNED LIFE COACH,
AUTHOR & PRESENTER

Camilla was the Strictly Come Dancing
Champion in 2008 and was reunited with her
winning partner Tom Chambers in January
2015 as Judges on the Strictly Come Dancing
Live Tour with Craig Revel Horwood.

She has just written her first book 'Strictly
Inspirational' published by Watkins which
is available in the UK and US. It is a half
biography, half self-help book. She runs her
own life coaching and hypnosis business
working with clients from business to sports
and media between the UK and US.

Where's the most memorable place
you've ever enjoyed a Glass of Bubbly?
On our honeymoon, on the terrace at our villa
which was on stilts in the ocean, it was simply
divine and a magical moment I will never
forget. The setting was so breathtaking and
the Champagne was the perfect drink at that
moment.

Which is your favourite Champagne/
Sparkling wine?

Laurent-Perrier Rosé, but I also really like a
glass of Freixenet on a warm Summer night.

What does Champagne mean to you?

A: Success
B: Celebration
C: Romance
D: *Enjoying great company*

I love when friends pop by or we are having
a picnic and we all agree it's a moment to just
celebrate each other's company and the bubbles
come out.

www.camillasacredallerup.com
[@camilladallerup](https://twitter.com/camilladallerup)



Fish, Chips and Fizz?

Has there been a shift in the perceptions of sparkling wine?

“
Champagne and
sparkling wine
is beginning to
move into a more
gastronomic
arena
”

“
The beauty
of sparkling
wine is its
versatility
”

Picture the scene. It's 1920, the elite of society have grabbed life by both hands after the war, enjoying revelry and freedom which was quite new for those who had grown up in the Victorian age. Ladies with their cigarette holders and loose yet expensive dresses, men in their tails and smoking cigars, perhaps listening to jazz and doing the Charleston. And what are they drinking? Why coupe after coupe of the finest Champagne of course. Until fairly recently, fizz was without doubt seen as the reserve of the upper classes, those who had the money – and the time – to enjoy the finer things in life. The image of sparkling wine has long been associated with decadence and excess, the brands sponsoring the most glittering and high society of events, from the Oscars to the Henley Regatta. When the Titanic set off on her maiden voyage, she held thousands of bottles of the very best fizz the world had to offer, (although ominously, the bottle which was cracked against the ship to launch her didn't break) to cater for the great and the good who were lucky enough to sail in first class.

Yet there seems to be a change in the air. Whereas sparkling wine used to very much be the reserve of the elite, drinking the bubbly stuff is becoming more and more widespread and popular. Last year in Great Britain sales of sparkling wine increased by 15% compared to the previous year, with more people than ever popping corks. Surprisingly, however, this isn't simply because of increasing demand for Prosecco and Cava – it appears people are actually “trading up” and swapping the cheaper fizzes for more expensive and luxury sparkling wines.

It is also interesting to note the change in attitudes to drinking fizz. Opening a bottle of bubbly was for many years a sign of celebration – Christmas, birthdays, anniversaries were all fair game for a glass of fizz. More recently, however, people are far more likely to drink a bottle over dinner or just to add a little “sparkle” to an evening. On a summer's day it is clear

to see that supermarket Champagne is swiftly marked down to attract those who are in the euphoric state that only a warm weekend in England can produce and the stocks of Prosecco are swiftly demolished.

Moreover, Champagne and sparkling wine is beginning to move into a more gastronomic arena. Traditionally, fizz has been the precursor to a dinner; an aperitif to get through the awkward conversation with great Aunt Mildred. Not so anymore. The beauty of sparkling wine is its versatility; it can pair so beautifully with so many dishes, from scallops and lobster to heavier, gamey dishes such as pheasant or truffles, or even comfort foods such as fish and chips (Really, try it – it's a revelation). Never has this been more clear than when I was lucky enough to have dinner with the inimitable cellar master of Dom Perignon, Richard Geoffroy. His always passionate demeanour on the subject of his beloved wine became even more excitable when speaking of his wish to convince the world that Champagne should be treated like any other fine wine, enjoyed in wide-rimmed wine glasses as a complement to perfectly matched cuisine.

I'm glad that the way in which Champagne and sparkling wine is perceived is changing. A bottle of fizz can bring such delight to proceedings, regardless of whether it is a wedding or a grey and uneventful Tuesday evening as an accompaniment to a spag bol. The increase of small family growers whose wines are often of a very high quality has been exciting, especially in Champagne where some of the bigger brands have for a long time held almost a monopoly on fizz production and export. The boom in English wine has, of course, fostered an increased interest and consumption in sparkling wine, as people are often thrilled to see the fine wines which are produced in this country, and are willing to perhaps pay a little extra for something about which one can feel a little patriotic pride. I'll drink to that.



Written by

JENNIFER
HEYES

Sales & marketing
manager for Coates & Seely English
sparkling wine.
www.coatesandseely.com

the **Wine** Tipster's

Top Summer Tips

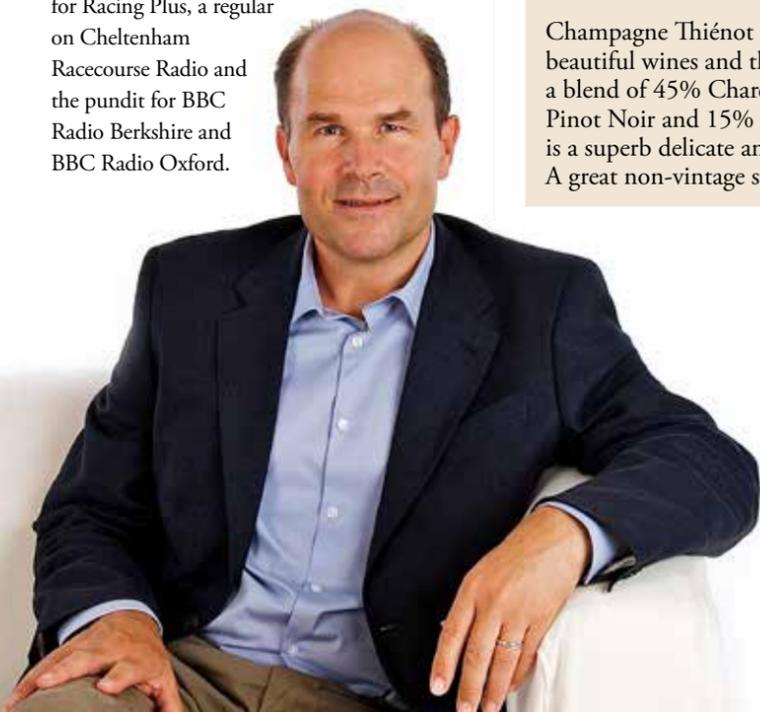
As the Sommelier Tipster, I'm fresh from a profitable and successful Cheltenham Festival and Grand National so here are my top fizz tips for this summer.

Valdo Oro Pura Prosecco Superiore NV Valdobbiadene, Veneto, Italy, £13.49.
Stockist: Waitrose.

Really attractive, well made, rounded, soft citrus and creamy Prosecco with a subtle hint of sweetness and crisp acidity. A terrific aperitif and a good example of why Prosecco has a massive and loyal fan club.

NEIL PHILIPS
THE WINE TIPSTER

Known as The Wine Tipster, Neil Phillips began working freelance as a professional wine and Champagne presenter in 2010. He is also a successful racing pundit working as a tipster and Sommelier for Jockey Club Racecourses predominantly at Cheltenham and Aintree. A regular face at the races, he has appeared on Channel 4's Morning Line and is a columnist for Racing Plus, a regular on Cheltenham Racecourse Radio and the pundit for BBC Radio Berkshire and BBC Radio Oxford.



Champagne Thiénot Brut NV, Champagne, France **Stockists:** L'Art du Vin, The Champagne Company Ltd, The Wine Library.

Champagne Thiénot are making beautiful wines and their non-vintage, a blend of 45% Chardonnay, 35% Pinot Noir and 15% Pinot Meunier, is a superb delicate and elegant style. A great non-vintage style.

Moët & Chandon Imperial Brut NV Magnum, Champagne, France. **Available at** Newmarket, Epsom and other Jockey Club racecourses.

The flat season is at a gallop and I'll be presenting at Newmarket's Moët & Chandon's July Festival 9th-11th July, where the Moët & Chandon's Imperial Brut NV Magnum will be a popular feature.

This fizz was a real winner at the Cheltenham Festival and you have to respect this Champagne House for the consistency and attractive style of the non-vintage Champagne with the magnum in stunning form. Their 2004 Grand Vintage is tasting great too.

Nyetimber Classic Cuvée 2009, West Sussex, £31.99.
Stockist: Waitrose.

Winemaker Cherie Spriggs produces wines of outstanding quality and this Classic Cuvée is delicious, with complexity, elegance and stunning length.

Codorníu Reina Maria Christina Blanc de Noirs Reserva Vintage 2012, Sant Sadurni D'Anoia, Spain, £14.99.
Stockist: Majestic, Sainsbury's.

At a recent tasting of the Codorniu range I could not fail to be impressed by this famous Cava house and their Reina Maria Christina Blanc de Noirs 2012 has great complexity, delicate, creamy character with real depth of flavour. High class and great value for money.

ENGLISH WINE WEEK
Saturday 23rd May -
Saturday 30th May

Please support and promote English Wine Week 2015 as we have so much to celebrate with our sparkling wines and still wines. There is a whole range of events and promotions taking place so look for details at

www.englishwineproducers.com and tweet @Englishwine.

In the meantime, I recommend you get yourself in the mood and try some of this selection: Three Choirs Classic Cuvée NV, Gloucestershire; Gusbourne Brut Reserve 2010, Kent; Camel Valley Pinot Noir Rosé Brut 2012, Cornwall; Ridgeview Marksman Sparkling 2010, East Sussex; Jenkyn Place Brut 2009, Hampshire.

Waitrose and M&S are doing a great job of promoting a whole range of English and Welsh wines.



PLANET GRAPE'S

GUIDE TO ENJOYING CHAMPAGNE

Master Sommelier Catherine Fallis,
aka grape goddess®



STORAGE

Store Champagne in a cool, dark place away from heat, light, vibrations and severe temperature variations. Champagne is ready to drink upon release and for the most part, does not improve with age. Bottles do not need to be stored on their sides.

CHILLING

Before serving, chill the wine well but do not freeze it. Place the bottle in a bucket filled with ice and just enough water to make a "thick soup" for 30 minutes. Better yet, always keep a chilled bottle in the fridge just in case.

OPENING

The pressure in a bottle of Champagne is equivalent to that of a bus tire, or about 90 pounds per square inch. Slant the bottle at a 45 degree angle away from guests. Put a thumb on the cork, untwist and loosen the wire muzzle.

Grasp the cork firmly, twist the bottle slowly and let the pressure help ease out the cork while maintaining greater pressure on it. A maiden's sigh is the sound to aim for, not a loud pop.

SABERING

In times of triumph French officers under Louis XIV, and later, Napoleon's gallant soldiers - the Hussars - opened Champagne with a strong blow from their swords. Napoleon is known to have said, "Champagne! In victory one deserves it; in defeat one needs it." The tradition continues, though French cavalymen often practice on beer bottles first. Once they have mastered the technique, they show their skill by riding at full gallop past ladies holding up bottles of Champagne for them to saber.

This is a spectacular start to weddings, feasts, formal dinners and other special occasions.

SERVICE

Serve in tall flute or tulip glasses at a temperature of 42-47 degrees or to your liking. Pour a small amount into the glass, allow the bubbles to liquefy, then top up to about 2/3 full. An interesting custom involves drinking Champagne from a lady's slipper or high-heeled pump.

If you enjoy coupes, by all means use them. Gas will dissipate much more quickly, but in this case the taste of the base wine comes to the fore.

WHAT TO DO WITH LEFTOVERS

Champagne stoppers are the only way to fully protect the gas. Interestingly, some Champagnes taste fuller and more mellow the next day.

For my latest Champagne and sparkling wine reviews, please visit winereview.planetgrape.com/category/sparkling_wines/ www.planetgrape.com



TO COUPE or not TO COUPE?

Which is the 'right' glass for Champagne?

In the early years, Champagne wine was not sparkling. Any glass would suffice for the murky, yet flavorful wine served to nobility, soldiers and aristocrats. The clergy used a large Bordeaux-style glass, aristocrats used smaller, carved and ornate glasses and soldiers used mugs. Different class, different glass. In the 1700's, after Dom Perignon and Dr. Christopher Merret, the wines became sparkling and the interest in preserving the bubbles after the wine was poured began.



As there was no refrigeration, 'bowls' of Champagne were set on ice to keep it cold. When ordered, you received your Champagne to sip and then the bowl was returned.

The Champagne coupe or Champagne saucer was designed in England in 1663. This glass was the first glass specifically designed for drinking Champagne. The glass has a short stem and a wide short bowl. The glasses were designed for stacking at buffets and banquets and were used primarily for that purpose. There are many Champagne legends surrounding the Champagne coupe. Most famous is the one about the narcissistic French Queen Marie Antoinette, wife of King Louis XVI, 1755-93, who had ceramic glasses cast from her breasts so courtiers could drink to her health. She may have made those glasses, they would measure 32A, but she did not invent the coupe. A similar story surrounds Madame du Pompadour, mistress of Louis XV, who crafted coupes after her breasts so her lover could drink from them. Madame du Barry, another mistress of Louis XV, did the same thing. Despite its glamour, the glass does not keep the carbonation and tends to warm quickly.

The flute à Champagne, has a long narrow stem and a tall, narrow bowl. The shape of the bowl can be straight-sided or curve out, much like a wine glass. This glass

has the best opportunity to preserve and view the bubbles as they dance up to the rim. The aromas are concentrated at the narrow rim. The flute, rather than the coupe is a great improvement for connoisseurs. But, they can be easy to break, "as fragile as the virtue of a showgirl" said a 19th century author.

Oenophiles prefer a type of white wine glass with a tulip shape to capture more of the aromas while still maintaining some effervescent. This shape is known as the "bowed flute" and it resembles the official INAO tasting glass.

Regardless of the glass, Champagne is more than a drink; it brings joy and celebration.

THE IDEAL TASTING GLASS



Written by
ELIZABETH SCHWEITZER
Master Sommelier
@winewisdomwit
www.winewisdomandwit.com

BRITT EKLAND

ACTRESS

Born in Sweden, Britt went on to become a movie legend. She has starred in several movies, including roles in the films 'After the Fox' and 'The Wicker Man'. One of her most famous roles was as a Bond girl, Mary Goodnight, in the James Bond film with Roger Moore, 'The Man with the Golden Gun'.

In more recent times, she has appeared in TV shows and on stage and has especially enjoyed doing pantomimes.

Ever since her high-profile marriage to Peter Sellers in 1964, her private life has often been in the public eye. Throughout the 1970s Britt was one of the most photographed and talked-about celebrities in the world. You can read more about Britt's life in her autobiography, True Britt.

Where's the most memorable place you've ever enjoyed a Glass of Bubbly?

Well it was bubbly but it was not Champagne, it was probably Cava, it was 6 o'clock in the morning in Kenya after a balloon flight over the Serengeti.

Which is your favourite Champagne/ Sparkling wine?

Of course taste changes over the years, in my youth it was mostly Dom Perignon or Cristal as that was what everyone drank.

As I got older, Krug was a favorite.

Now in my old age I love pink Champagne and my favorite is Ruinart Rosé

What does Champagne mean to you?

- A: Success
- B: Celebration
- C: Romance
- D: Enjoying great company

@BrittEkland

Photo credit: @photoengstrom



CHAMPAGNE PAUL SUGOT



Nestled in a pretty courtyard, off a side street, in the village of Avize, is the home of this family run Champagne producer. Avize is one of the six Grand Cru villages in the Côte des Blancs, the highest rung on the échelle des crus and virtually all planted with Chardonnay. The wines from here are famed for their finesse and ageing potential.

Founded in 1901, Champagne Paul Sugot is now in the hands of the fourth generation. Olivier and Nathalie Sugot, son and daughter respectively of the eponymous Paul Sugot, both play important roles and are genial hosts.

The house has Récoltant Manipulant (RM) status, more commonly known as Grower Champagne. This means that its wines must be made with a minimum 95% of grapes from their own vineyards. (The 5% rule allows producers on the Côte des Blancs to buy a few black grapes if they want to make a rosé.) The vines, press, cuverie and cellar are all on the property.

One often overlooked fact is that each RM is not obliged to vinify all their grapes themselves – they are still permitted to sell grapes to Négociant Manipulant (NM) houses such as the more well-known big Champagne brands. This provides much needed cashflow, especially when laying

down their own bottles for extended ageing ties up so much working capital. Champagne Paul Sugot has such a contractual arrangement and in years where yields are particularly low they might not have sufficient grapes to make their own wines. One might assume that in more productive years they keep the best grapes for themselves...

Three to look out for

Brut Classique Blanc de Blancs is a non-vintage cuvée, but given the significant age of its components it would be fair to call it a multi-vintage cuvée. Of course it is made from a single grape variety but is blended from different plots and different years – usually three or four different years. Age has made it rich, mellow and complex.

Brut Grand Cru Vieilles Vignes is another multi vintage cuvée but only made with grapes from old vines on Grand Cru sites. As with the Classique it can have up to 12 g/L of dosage but usually is closer to half that. Very intense flavours, one to sit and contemplate with friends or on your own.

Millésimé Vieilles Vignes Extra Brut is only produced in the best years, and due to the inherent restraints of a single grape and a single year the fruit has to be excellent. Given the extra ageing on the lees it doesn't require the same dosage and is therefore classed as extra brut (less than 6/L dosage).



QUALITY STARTS IN THE VINEYARD

Being lucky enough to have land in a Grand Cru village isn't enough to guarantee great Champagne, it all starts in the vineyard. Here are a few of the crucial steps that are necessary to make an excellent Champagne.

MANUAL PRUNING has to be tailored to each individual vine rather than one-size-fits-all. The vine thus gains in beauty, productivity and longevity.

TRELLISING is necessary to facilitate exposure of leaves to sunlight and aeration of the vine, thereby allowing the vine to receive more energy from the sun and to remain free of rot and disease.

HAND PICKING is gentle on the grapes so they don't split and oxidise. Grapes are then hand sorted on tables for further quality control. The harvest period is traditionally between the 15th of September and 25th of October.

GENTLE PRESSING takes place immediately after picking. Its objective is to extract the purest juice from the grapes and minimise contact with the skins. This is a crucial step in the development of a good Champagne.

MALOLACTIC FERMENTATION is a big choice for Champagne makers. Paul Sugot encourages it to soften the wines' acidity and give them more flexibility.

SECOND FERMENTATION IN BOTTLE has to be low and constant, preferably at 10 - 12 ° C. Generally, it lasts six months. Bottles are laid down horizontally in cool chalk cellars – the slower and steadier second fermentation is, the finer the resulting bubbles.



WHEN CHALONS WAS CHAMPAGNE

The rise and fall of Adolphe Jacquesson



Laurent & Jean-Hervé Chiquet

If you stand with your back to the station in Chalons en Champagne today, you'll see a large car park and a jumble of drab buildings. In the C19th there were vineyards here that were part of the property of the Champagne maker Adolphe Jacquesson. Winding amongst them was his canal leading to the Marne and later a branch railway line into the house.

Adolphe was the son of Memmie who founded the house at the start of the nineteenth century. Memmie's Champagne was loved by Napoleon who awarded the house a gold medal for quality. He shot himself in his cellars in 1835 and Adolphe took over the business. He'd been working in the house's London office and got married in Middlesex. He made it one of the top five Champagne houses of the time.

Adolphe made many important inventions including the wire muzzle and cap for Champagne bottles. He also worked with Jules Guyot on planting vines in rows. In 1863 he was awarded the Legion of Honour by Napoleon III. His first son died in 1860. Eugene, his second son, had a Chateau built facing



the Champagne house designed by the renowned architect Violet Le Duc. He died of cholera in 1865.

Adolphe had not only lost both inheritors he was having increasing financial problems. He died in 1876 and the buildings were eventually sold to a brewery. It closed in 1987 and the three levels of cellars are now used as storage by the Champagne maker Laurent-Perrier. Champagne Jacquesson was bought by the Tassigny family in the 1920's. It still thrives in Dizy.

If you go to the Avenue de Paris in Chalons now you can still see the Chateau and the surviving buildings of the brewery/Champagne house. Champagne Joseph Perrier is just next door and the only house in the town to offer visits and tastings.



THE KRUG EXPERIENCE



When I experience a truly exceptional wine, I store that bottle on the shelves in my mind. This abstract library is always available to me when it's time to reminisce, no matter where or when.

Today I'll pull a bottle of Krug Champagne off that shelf and recall my recent excursion to the birthplace of this rare beauty. A luminous September day found me in the capital of Champagne, Reims, France. One of the oldest cities in Europe was preparing for a busy day of excited tourists strolling down the old streets in the shopping district, exploring the shops and cafes.

I was honored with an invitation to the Krug Experience, which was to include a visit to the estate's vineyards, historical house and winery. Now owned by the luxury brand LVMH Group, the Krug house is not open to the public and is accessible, rarely, by invitation only. A shiny black limousine awaited my group outside our hotel. It first took us to Krug headquarters on a small street not far from Porte Mars, an ancient Roman triumphal arch.

Our breakfast that morning was to be a bottle of Krug Grande Cuvée, skillfully paired - by our host, Julie Murez - with a history of Krug and the brand philosophy.

The root of Krug's distinction might well be a cherry-red notebook. In this notebook, brand creator Joseph Krug recorded his vision for future generations, writing in 1843, "Great Champagne could only be achieved using good wines, tasted separately, plot by plot, from good vineyards."

This little notebook became the brand's bible.

The interior courtyard held hundreds of oak barrels waiting to be filled. Krug is one of the very few houses still aging its wines in oak.

Julie guided us through caves where past, present and future generations of Krug bottled are stored. Here, underground, beyond a locked iron gate, we glimpsed the chamber containing a cache of Krug bottles dating back to the 19th century. We emerged into the sunlight to find our car waiting, ready to transport us to the only two vineyards managed by the Krug family. We descended Montagne de Reims into the charming village of Ambonnay. The Comité Interprofessionnel du vin de



Champagne (CIVC), regulatory body of the Champagne region, rates Ambonnay Grand Cru, the highest of the Échelle des Crus ratings.

Pinot Noir rules this area.

After supplying grapes of unmatched quality, year after year, from a small 0.68 hectares parcel, the Krug family purchased the walled plot - clos in French - located on the western edge of the village. The first vintage produced was 1995 and generated only 250 cases, explaining the \$2,500 per bottle retail price. The Clos d'Ambonnay is a family's private estate, closed to the public. Being inside these walls was emotionally overwhelming. Years ago, I got chills up my spine just seeing a photograph of the bottle.

My colleagues and I walked blithely between the perfectly aligned vines, touching grapes that, hopefully, might become a vintage in my lifetime. Hopefully, because it takes nearly 12 years for wine made from this harvest to even be considered for bottling as vintage. We climbed back into the car and headed to Clos du Mesnil.

Mesnil-sur-Oger is a small village on Côte des Blancs, headquarters of Chardonnay. The small, narrow streets remind me of my time as a student in Florence, Italy. In the village center, the Church of Saint-Nicholas is the main meeting place for the 1000 people inhabiting this little corner of paradise. The vineyard is a short walk down the street from the church, surrounded by a wall, just like Clos d'Ambonnay.

In the interior courtyard, staff were preparing for the harvest. At 1.84 hectares, the harvest here lasts only two or three days. The dates of the harvest, as well as the harvest's size and production, are decided by the CIVC.

What are the odds? We have rare access to one of the most exclusive vineyards in the world and happen to arrive on the day they start harvesting and processing the grapes. We had won the wine lottery.

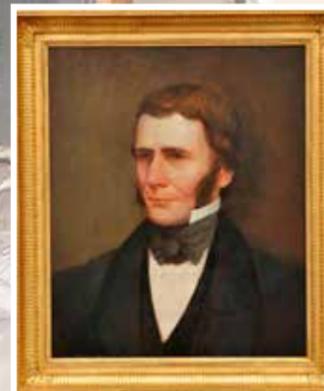
The vineyard is divided and vinified in five small parcels, to be used, as necessary, in the final assemblage. A production facility is located here, producing only the wines of the Clos du Mesnil and maybe some of the Pinot Noir from Clos d'Ambonnay. The grapes are carefully gathered into small plastic containers and sent inside to be pressed into what will become 2014 Clos du Mesnil. We had the opportunity to enter this production facility and experience the gentle handling of the grapes in the small purple Coquard Press, custom made for Krug.

Under a big tree in front of the vineyard, the sommelier arranged a small table with hors d'oeuvres and several bottles of Krug, including the 2000 Clos du Mesnil, 2003 Krug Collection and the flagship Krug Grande Cuvée.

"Another glass of Clos du Mesnil, Sir?" asked the Sommelier; "Don't mind if I do" I replied.

Overwhelmed by the day's experienced, I mentally placed the bottle of Krug on the shelf in my mind, as my colleague Ryan Woolfolk exclaimed:

"The only thing better than Clos du Mesnil is drinking Clos du Mesnil at Clos du Mesnil!"



Written by
HARRY CONSTANTINESCU
Knight of The Order of
The Golden Saber & Master Sabreur.
@KnightsOfWines
www.knightsofwinesociety.com



EXCLUSIVE TASTING OF THE PERRIER-JOUËT *Belle Époque Vintages*

Cellar Master Hervé Deschamps introduced the latest vintages of Belle Époque 2007 and Belle Époque Rosé 2004 in March at The Ritz, London.

BELLE ÉPOQUE 2007

The 2007 is set to be one of the most sought after vintages of the Belle Époque cuvée in the last 20 years. Belle Époque remains the true expression of Perrier-Jouët's floral style, hallmarked by the finest Chardonnays in the Côte des Blancs.

"A crystalline vintage whose subtlety and generosity highlight the precision of the Perrier-Jouët style. It is the result of a unique and astonishing year." - Hervé Deschamps

BELLE ÉPOQUE ROSÉ 2004

Both delicate and complex, with aromas of fruits and flowers, in particular, fresh red fruits, raspberries and strawberries.

The floral and fruity notes pairs well with shellfish, such as lobster and is also delicious with desserts.

"A unique style, a multi-sensorial wine."
Hervé Deschamps.

www.perrier-jouet.com
[@perrierjouet](https://twitter.com/perrierjouet)



Hervé Deschamps



HERVÉ DESCHAMPS

CHEF DE CAVES AT CHAMPAGNE PERRIER-JOUËT

Hervé Deschamps became the 7th Perrier-Jouët Cellar Master in 1993

You've worked at Perrier-Jouët for over 30 years, what have been the highlights for you?

One of the highlights was during my first 10 years with the previous cellar master, Andre Baveret, learning the blending with a lot of tasting experiences.

Then in 1999, when my first vintage was launched: Belle Époque 1995 and the new cuvée Belle Époque Blanc de Blancs 1993; my first creation.

In March 2009, at the Art of Vintage tasting: with only twenty vintages from the Belle Époque 2002 to the oldest vintage in a Champagne cellar Perrier-Jouët vintage 1825: there was a strong emotion shared with the best Champagne guru.

2011: the year of the bicentenary birthday of Perrier-Jouët

Perhaps the next harvest, to have the dream to create the next Perrier-Jouët blends.

What is your favourite food pairing with any of your Champagnes?

I like the Belle Époque and Japanese pairing, especially the sashimi...

Where's the most memorable place you've enjoyed a Glass of Bubbly?

Perhaps a very old Japanese temple in Kyoto, opened for the launch of Belle Époque Rose 2005, Edition Vik Muniz

www.perrier-jouet.com
[@perrierjouet](https://twitter.com/perrierjouet)





A NEW DAWN FOR *The Aube*

The South of the Champagne region is fast growing a reputation for great wine

The word 'aube' in French means 'dawn' in English and it's also the name of the southernmost region of the Champagne region. So far, so straightforward, but this area of Champagne is also referred to as La Côte des Bar.

You may not have heard either name and it's true that the region is much less famous than the more northerly parts of Champagne around Reims and Epernay, yet slowly but surely people who appreciate great Champagne are sitting up and taking notice of what's happening in the south and its reputation is growing fast - a new dawn is certainly breaking.

A LONG, LONG TIME AGO...

Forgive me for stating the obvious, but even if you have never heard of the Aube, it has always been there. Geologically speaking, it is the oldest part of Champagne, whose formation dates back to the Jurassic era over 145 million years ago, whereas the more chalky northern parts of Champagne are mere youngsters dating from the Late Cretaceous era, that came some 40 - 80 million years afterwards. Geographically too, the Aube is separate from the rest of Champagne and lies a good hour

and half's drive south of Reims. In fact, the Aube is much closer to Chablis than to the rest of Champagne: it's just 30 kilometres or so from the heart of the Aube vineyards southwest to Chablis, whereas it's at least three times as far to Reims in the north. These two facts explain why the soil too is quite different. In the Aube the soil is a mixture of clay and limestone called Kimmeridgean clay whereas further north one finds a much more chalky soil.

UNWELCOME AND UNNOTICED

Given these differences it is perhaps not surprising that in the early years of the 20th century when the boundaries of the Champagne region were being defined, the Aube was at first excluded. The grape growers in and around the town of Ay felt so strongly about this that in 1911 they rioted in the streets, one of their aims being to prevent the Champagne houses buying grapes from the Aube. Their efforts failed however and it's just as well that they did because today, with some 8,000 hectares of vineyards, the Aube represents almost 25% of the entire Champagne region.

Nevertheless for many years the Aube has passed almost entirely under the radar of the outside world, although

not of the large Champagne houses who long ago recognised the area as the source of large quantities of good quality grapes. The prices too were attractive to the major houses because with very few well-known brands in the area to champion their cause and raise the flag for the Aube, grape prices remained modest.

A LAND OF RIVERS

La Côte des Bar, (as the Aube is also called) has two constituent parts: west and east, situated on the slopes overlooking the two main rivers of the region, the Seine and the Aube and their many tributaries. The western part is La Barséquanais centered on the town of Bar-sur-Seine and the eastern part is La Bar-sur-Aubois centered on the town of Bar-sur-Aube. (see map)

Some commentators also include in the Aube, the 200 hectares of vines around the village of Montgueux, several tens of kilometres to the north-west near the town of Troyes, but because the soil there dates from a different geological era and because Montgueux is planted almost entirely with Chardonnay it seems to me to be more logical to consider Montgueux as separate.



YOU HAVE TO SUFFER FOR YOUR ART

Rivers are an ever present feature of the landscape in the Aube, which is criss-crossed with vales and valleys at many angles. The slopes are not steep however and this allows excellent exposure to the sunshine which is slightly more abundant than in the north of Champagne and surely contributes to the quality of the wines. Yet the climate is not always mild, indeed La Côte des Bar seems to have more than its fair share of extreme weather conditions, both hot and cold. This, together with the soil which in some places is extremely stony and difficult to till, means that it can be a struggle growing vines and making Champagne here, but as some of the local vignerons will tell you with a wry smile, "you sometimes have to suffer to make something of beauty."

In an area so close to and with the same soil as Chablis, where the focus is very much on Chardonnay, you'd expect the same to be true in La Côte des Bar, but in fact over 80% of the vines are Pinot Noir. This is perhaps due to the demands of the large brands who sourced their supplies from this area and were attracted by the combination of full, fruity flavour plus the slightly lighter, fresher and softer taste that they found in the Pinot Noirs here, as compared to those from the more northerly vineyards.

A NEW DAWN

Starting in the 1930s a few pioneering entrepreneurs started to build their business in the Aube. Fleury and larger concerns such as Drappier and Devaux began to make their mark, yet still the Aube remained very much a sleepy backwater, but since the 1970s

and particularly in the last 10 years or so there's been a noticeable upsurge in activity, such that the number of small top quality Champagne makers are growing from a gentle trickle into a significant river. Vouette et Sorbée, Dosnon et Lepage, Serge Mathieu and Cédric Bouchard already have quite a following, but behind them are coming a host of other great names to discover

Take Jérôme Coessens for example. The family owns just one plot yet this hasn't stopped Jérôme from producing 6 different Champagnes. This has been possible thanks to an exhaustive analysis of the soil at different levels on the slope. This is the notion of terroir carried to the extreme: one village, Ville-sur-Arce, one plot, called Largillier, one micro-climate and one grape variety, Pinot Noir.

Rémy Massin in the same village is another master of Pinot Noir and it's also a member of the very exclusive and prestigious Club Trésors de Champagne.

Lionel Carreau is in the nearby village of Celles-sur-Oources. The Carreau family also still cultivates small quantities of the traditional and now rare, Pinot Blanc. Their Champagne was recently selected by the discerning buyers of Marks & Spencer so if you live in England you can give yourself a treat with a bottle of their Cuvée Préambules.

Olivier Horiot in the picturesque village of Les Riceys Bas goes one further and cultivates 7 different grapes varietals: the classic varietals Pinot Noir, Chardonnay and Pinot Meunier, plus Arbanne, Pinot Blanc, Petit Meslier and Pinot Gris, the last 4 of which, to many people's surprise, are still authorised in Champagne.

It's a pity that there's no space to include the many other up and coming young brands in this half-forgotten corner of Champagne, but from this brief list it's clear that the Aube is a hive of activity, creativity and of quality too. It's a large and increasingly important area of Champagne that is just waiting for you to discover.

Written by



JILES HALLING

An Englishman whose career took him to live and work in the heart of the Champagne region. www.mymaninchampagne.com
[@amadaboutbubblly](https://twitter.com/amadaboutbubblly)





GLASS of BUBBLY at
**CIVC ANNUAL
 CHAMPAGNE
 TASTING**



For the third year running we attended the Annual Champagne Tasting event which took place at the new venue of One Great George Street, London. The largest Champagne tasting in Europe with a dream selection of over 200 Champagnes from 63 Houses available for tasting.

The centrally positioned vintage tasting tables were popular with Francois Diligent showing the oldest vintage, brut 1996. Most Houses showcased their vintages from 2004, 2005, 2006, 2007 and 2008. We particularly enjoyed, so worth mentioning, the Billecart-Salmon Cuvée Nicolas François 2002.

Many Champagne producers were represented, from big Houses to the growers, including, to name a few: Armand de Brignac, Bollinger, Paul Déthune, G.H Mumm, Lanson, Laurent-Perrier, Paul Goerg, Perrier-Jouët, Piper-Heidsieck, Sanger and Taittinger. This really is the main event to attend if you want to both taste a wide selection of labels as well as the place to catch up with other professional wine experts and writers, in particular it was lovely to see Oz Clarke and Jancis Robinson.

Around the sides were a further 62 tables, all with 3 of their different Champagnes for tasting so with such a great selection on offer it's always hard to pick out just one, but noted one we did, which was the Veuve Clicquot La Grande Dame 2004.

Even with an amazing 3,000 bottles of Champagne opened at the event, you can never say that there is too much Champagne!



LONDON'S TOP 5 PLACES TO BUY A BOTTLE OF CHAMPAGNE

By Simon Stockton

Thirsty Londoners are spoilt for choice. A mind-boggling array of Champagnes can now be found on restaurant wine lists, in Champagne bars and through online wine merchants, though sometimes it's nice to browse the shelves.

I spent a few days pounding the streets of London to find wine merchants with a significant Champagne inventory and from the thirteen shops visited, I've eeked out a top 5 based on several factors: staff (knowledge and friendliness), number of lines available, quality of display, price, number of large/small formats, presence of iconic or unusual wines and availability of genuine 'grower' (RM) Champagnes. These results relate directly to wines available to take home there and then, rather than through an online purchase. For interest's sake only, I've added UK sparkling wines to the results.

Other impressive places to buy Champagne which finished outside of this top 5 include: Handford Wines, Berry Bros and Rudd, The Sampler, Bottle Apostle, Jeroboams, Lea and Sandeman, Philglass and Swiggot and Waitrose Canary Wharf.



5th Place: Harvey Nichols

Narrowly beating Handford into 5th place, Harvey Nichol's wine shop is physically small, though bursting with Champagnes.

Price (out of £££££): ££££

Number of Champagnes available: 60-70

Display: Champagnes were shoe-horned in, though almost everything was at chest height and easy to locate.

Various formats: Yes - around 20 half bottles (and some piccolos) and no less than 18 Champagnes in magnum.

Service: I was left alone as staff appeared busy, though I was offered some spirits and vermouth to taste at the counter.

Grower Champagnes: Yes - 5 or 6

Iconic or rare Champagnes: Plenty of prestige cuvées, though not as many old vintages, rare breeds, or large formats as other shops I visited. Krug 1989 in magnum stood out.

UK options: 7 English wines including Nyetimber. (And a magnum of Nyetimber 1996 Blanc de Blancs, no less)

4th Place: Harrods

I was not permitted to take photos in Harrods wine shop, though the Champagne display is well laid out and packed with both Grande Marque bottles and those from other well known houses.

Price: ££££

Number of Champagnes available: 100+

Display: Very attractive layout and nice lighting.

Various formats: Yes - at least 12 half bottles, 12 magnums, 6 jeroboams and several methuselahs.

Service: Staff were very knowledgeable and happy to talk.

Grower Champagnes: Only a couple available, plus a few co-operative Champagnes.

Iconic or rare Champagnes: Harrods stocks many of these wines due to its location in wealthy SW3. There's a jeroboam of 2002 Cristal in a gold cage for £18,000, a bottle of Krug Clos D'Ambonnay for £2500 and a magnum of Charles Heidsieck's 1983 Champagne Charlie for £625.

UK options: 3 English sparkling wines available, including Herbert Hall.

3rd Place: Fortnum & Mason

An impressive Champagne selection in a beautiful, historic department store. I was encouraged to take photos here.

Price: £££

Number of Champagnes: 100+

Display: Brightly lit and easy to navigate.

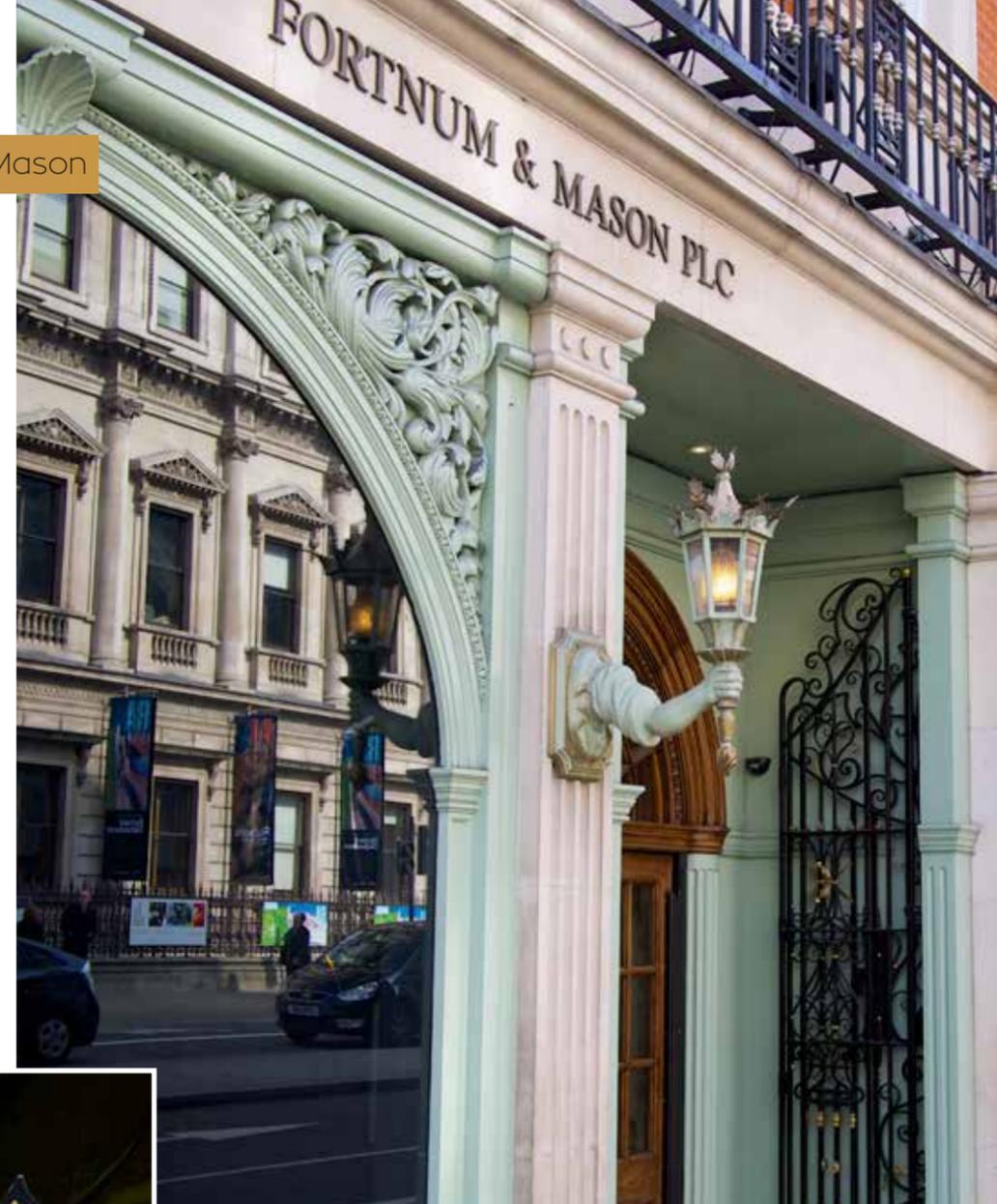
Various formats: Yes - at least 20 half bottles and a few piccolos, too. Around a dozen magnums but a limited number of anything larger.

Service: Very friendly and willing to discuss the range.

Grower Champagnes: Yes - a nice selection of around 12 grower Champagnes.

Iconic or rare Champagnes: Not that many outside of the usual suspects, though a bottle of Krug Vintage 1981 in magnum (£1000) was locked in a glass case.

UK options: Around 12 to choose from, including Ancre Hill Estate Rosé (Wales).



2nd Place: Selfridges

The famous Selfridges Wine Shop has moved from the ground floor to the basement and has been nicely fitted out.

Price: £££

Number of Champagnes available: 100+

Display: Truly eye-catching. Floor to ceiling Champagnes and nicely laid out. Soft lighting and wooden shelves make shopping here a far calmer experience than in the old ground floor shop. Armand de Brignac bottles of all sizes are the centrepiece of the Champagne room.

Various formats: Yes - around 15 half bottles and many, many large format bottles all the way up to melchizedek (30 litres!)

Service: Good service though fairly 'hands off', which suited me.

Grower Champagnes: Yes - an excellent selection of 35-40 grower bottles.

Iconic or rare Champagnes: Too many to list here, though if you want a 30 litre (melchizedek) of Armand de Brigand Brut Rosé for £90,000, Selfridges is the place.

UK options: Around 12 to choose from, including Gusbourne Brut Reserve.

**1st
Place**

Hedonism Wines

An amazing wine shop in which one could spend hours making purchases they can't afford. Mentally, I spent around £100,000 in 30 minutes. For a wine shop based in W1 and overflowing with high end wines, the reasonable Champagne prices were a pleasant surprise. The sound of Bob Marley playing through shop speakers and the quirky Easter decorations meant Hedonism Wines didn't feel at all 'stuffy'.

Price: ££

Number of Champagnes available: Close to 500

Display: A truly excellent display, with highly desirable and rare wines everywhere you look. Consecutive vintages of several Champagnes were available, as were complete portfolios of others. The Champagne section is on the ground floor and flooded with natural light.

Various formats: Yes - around 20 halves/piccolos and plenty of magnums, jeroboams and larger. Service: Excellent. The chap I spoke to had a deep knowledge of Champagnes and encouraged me to take photos.

Grower Champagnes: Only 5 or 6 available now, though more are imminent. Some co-op wine, too. Iconic or rare Champagnes: You name it! Drappier Quattuor, 1998 Boërl & Kroff magnums for just under £3000, or perhaps a magnum of 1961 Krug for just over £5000? They also stock many older vintages from the likes of Henriot, Billecart-Salmon, Jaques Selosse, Dom Perignon and many more.

UK options: Currently 4 available, including Digby Fine English.

London has a wealth of good wine shops selling everything from half bottles of Champagne Le Mesnil to 30 litres of Armand de Brignac, plus everything in between. I'm not sure I'll ever get through all that's on offer, though at least I now know where to look.



Written by

SIMON
STOCKTON

Founder of Sugar & Yeast

@SugarandYeast

www.sugarandyeast.co.uk



OLLY SMITH

TV PRESENTER, WINE EXPERT & AUTHOR

Olly appears regularly as a wine expert on BBC1's Saturday Kitchen and makes regular guest appearances as the drinks expert on ITV's This Morning. He is soon to film series 2 of his wine and travel show, Jeni & Olly's East Coast Wine Adventure.

He is the Wine Editor of The Mail on Sunday's Event Magazine and has also had books published, his latest one being, Behind Enemy Wines. He judges at numerous international wine awards and also hosts a multitude of live events around the UK.

Olly's wine bar and eatery, The Glass House, can be found on board P&O luxury cruise ships, his most recent one is on RMS Britannia, Britain's largest cruise ship.

Before entering the world of wine, Olly was a scriptwriter for TV and film, including shows such as Pingu and Charlie & Lola. However, Olly's favourite writing assignment was The Fly Who Loved Me which united him with his hero and friend Sir Roger Moore.

Where's the most memorable place you've ever enjoyed a Glass of Bubbly?

Halfway up the Eiffel Tower in the Jules Verne restaurant with Barbara Broccoli the producer of the James Bond films. I correctly identified the fizz in my glass as Bollinger '75 - the very same glass of Champagne enjoyed by Roger Moore as Bond in the very same restaurant in 'A View To A Kill'.

Which sparkling wines or regions do you think are the most underrated?

England for sure, though its reputation is growing.

What's your thoughts on the future of English sparkling wine?

In a word, epic. I've been collecting English fizz since 2000 and the quality over recent years continues to rise and delight. If I get a spare moment I would love to plant a vineyard where I live in Sussex.

What does Champagne mean to you?

A: Success

B: Celebration

C: Romance

D: Enjoying great company

Surely it's all of these along with 'merriment', 'jollity' and 'glory'?!

www.ollysmith.com

@jollyolly

Photo Credit: Cristian Barnett



KOI and BOLLINGER

Brandon Stoltenkamp visits KOI Bar and Restaurant in Abu Dhabi



It is a gorgeous, cool evening in Abu Dhabi. Spring is upon us. Anyone who has been here or to Dubai will know what a premium a temperate evening is, especially as we await the onslaught of Summer. KOI, the restaurant, lounge and bar that celebrates the elevation of Japanese cuisine to a different level in the city by infusing it with some Californian influences, is the setting for my evening in which I will enjoy one of my favourite NV Champagnes, NV Bollinger Special Cuvée with one of the world's great cuisines, Japanese; in particular sushi and sashimi.

Bollinger is more than the choice of James Bond. It has gained an iconic status in popular culture thanks to everyone's favourite spy. Bollinger is of course also known for being a family run House. Started in 1829, it is also one of the oldest.

The restaurant is beautifully lit. Low lighting that conveys tranquility with a high degree of chic and style. Wood, very natural, tells me this can only be a Japanese restaurant. Very earthy. Tempting as it is to sit on the terrace,

I choose the private dining room where I will not disturb other guests. Notwithstanding the serene atmosphere created by the décor, cool urban beats ensure a lovely balance.

Pairing sushi and sashimi has been troublesome over the years with many preferring more traditional wines from Chablis to Pinot Noir instead of Champagne. Beer and sake are the obvious suggested pairings, but with Champagne being so versatile, some regard it as the safest all round-pairing with Japanese cuisine. We are not all beer drinkers of course!

My waiter pours the first glass of Bollinger. The bubbles are refined and structured. There is an elegance about them. I find some light and hold up the glass – a mesmeric pale gold colour. I bring a glass to my nose, and the first aroma I get is of apple, but not fresh apple, more like a compote. I try it again and this time there is a peachy element. Finally before tasting, I lift it up to my nose again and there is a hint of bitter grapefruit. It is this complexity that endears me to Bollinger.

I have a sip and the mousse immediately makes an impression. It is rounder, consistent and creamy. Very dry and bready because of the high yeast level. I sip and swallow it – a beautifully long finish.

I start off with an organic field greens salad. Arugula radicchio, spinach and daikon amongst other ingredients are mixed with some balsamic, orange miso sauce and a bit of lemon juice and vinegar. The salad is a bit sweet and this balances well with the dryness of the Bollinger; a nice start.

Next I try the tuna tartar. The delicate chili oil and sesame oil mixed with the tuna on a thin crispy wonton is delicious. With a sip of Bollinger, again neither dominates. Soon after, I am served a selection of sashimi, immaculately presented. The waiter talks me through the platter that includes the glorious Toro, or tuna belly, Yellowtail and of course Salmon. He possesses a fine balance between knowledge, and an ability to connect with the guest. There is a narrative that follows that serves to heighten my desire

“
I drink my
Champagne when
I'm happy and when
I'm sad. Sometimes
I drink it when I'm
alone. When I have
company I consider it
obligatory. I trifle with
it if I'm not hungry
and drink it when I
am. Otherwise I never
touch it - unless I'm
thirsty

”
- Madame Lily Bollinger

more taken in by the presence of the Korean-sourced sea urchin on the menu, a decadently delicious option!

As the evening winds down, I am satisfied with the evening. Being able to add bubbles to Japanese cuisine means that those special celebratory moments need no longer be limited to traditionally Champagne friendly cuisines and in a restaurant like KOI, I see no better venue for effecting this experience in Abu Dhabi.

I think about the words uttered by Madame Bollinger, words as immortal as the oft-quoted ones by Napoleon, Dom Perignon or Coco Chanel

espousing the virtues of this magnificent drink that is Champagne: I drink my Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty.”

Written by



BRANDON
STOLTENKAMP

Food & Beverage
Consultant and Food Writer in Abu
Dhabi and Dubai
[@bmstoltenkamp](#)



to try the sashimi. In particular it is the toro, the tuna belly that enthralls. People talk about its ability to just melt in the mouth. It is true.

The fattiness does not interfere with the integrity of the Bollinger. This is the key for me. One of the outstanding features of sashimi, especially the toro, is its subtlety and delicateness of flavor – I forego the soy sauce with the aforementioned. This is why it works so well. Neither overwhelms the other. The Bollinger is very aromatic and mixes beautifully with the toro, the latter being very unfishy in its taste. The same is true when I try it with the salmon and yellowtail sashimi. Fitting matches. The sushi is served and some of the highlights are the sea urchin and the toro again. Tuna and sweet shrimp also make their way onto the platter. The mildly sweet shrimp is such an easy pairing. More challenging is the sea urchin though.

It is creamy and although offset by the crispness of the Bollinger, it is not as effective a pairing as the others, but passable. It is interesting, overall, I am

SEAFOOD *and* CHAMPAGNE

INGREDIENTS:

(Serves 4)

- 4 oysters – open, keep the jus
- 2 scallops – cut in half
- 8 razor clams – in shell
- 100g winkles – cooked
- 8 squat lobsters – prepared
- 8 surf clams
- 8 mussels
- 50g samphire
- 50g diced courgette
- 50g fennel – cooked
- 50g tomato concasse
- 1 tbs finely chopped shallots
- Wild herbs
- 250ml cream
- 100ml Champagne
- 100ml white wine

METHOD:

1. Heat a sauce pan with oil.
2. Add the surf clams, mussels, razor clams, shallots, and white wine
3. Place a lid on top and as soon as the razors open remove from the pan
4. Then remove the mussels and clams once they have opened
5. Add the oyster stock to the clam stock and reduce by 3 quarters
6. Add the cream and bring to the boil
7. Poach the scallops in the sauce and then add the squat lobster, the razor, clams and mussels and cook for 1 minute
8. Add the oysters, diced vegetables and herbs and finish with the Champagne



Recipe from **TOM KITCHIN**

Tom Kitchin is Chef Proprietor at one of Scotland's finest restaurants, The Kitchin in Edinburgh. The restaurant opened in 2006 and was quickly awarded a Michelin star six months later in 2007. As well as running The Kitchin, Tom and his wife opened gastro pub The Scran & Scallie alongside fellow chef Dominic Jack in March 2013. Tom is a regular guest on Saturday Kitchen Live, has often appeared as guest judge on Masterchef and recently headlined the BBC2 series, The Chef's Protégé.

www.thekitchin.com www.scranandscallie.com @TomKitchin

SHANG-HIGH TEA

TING at the **Shard**

Champagne afternoon tea is quintessentially British, like queuing or discussing the weather, though at TING, a more exotic option awaits.

To celebrate my wife's birthday, we sat down for afternoon tea at TING, drank in the views and eyed up the menu. Unusually, there were two options: English afternoon tea or Asian afternoon tea. The former included the usual treats - scones, pastries, finger sandwiches and petit fours. The Asian-inspired option featured steamed and fried gyoza (dumplings), duck wontons, cakes and pastries containing Asian ingredients such as yuzu and aduki bean.

We ordered one of each type and shared these between us, accompanied, of course, by a glass of Champagne. The house fizz in all of the Shangri-La Shard restaurants is Deutz Brut Classic, though this could be upgraded to another Champagne on payment of the difference. Deutz is a fresh and elegant Champagne with notes of acacia, stone fruit, lemon zest and biscuits. The palate is complex from significant lees ageing and a high percentage of reserve wine, whilst the mousse is soft and supple.

Service at TING is prompt and all sandwiches and dumplings are made to order. Every item of food was fresh, tasty and well presented with the bonus of being 'topped up' from time to time. Our waiter enquired as to which were our favourite items and soon returned with extra portions of these, not once but twice. We left surprisingly sated considering it was 'only' afternoon tea.

The English afternoon tea with Deutz is £57 per person and the Asian-inspired version is £62 per person. Although this is a significant outlay, the food, fizz, view and surroundings made it worthwhile and we will return.

Bookings are essential and window seats are not guaranteed, though can be requested.

TING: 02072348108
www.ting-shangri-la.com



Written by
SIMON STOCKTON
Founder of Sugar & Yeast
@SugarandYeast
www.sugarandyeast.co.uk

Champagne & Sparkling Wine with DESSERTS

Roger Jones, Michelin Star Chef and Food & Wine matching expert looks at unusual ways to match Champagne and Sparkling wines to desserts. Dishes were designed by Roger and Karl Abraham, Head Pastry Chef at The Park House Restaurant in Cardiff where Roger is the Executive Consultant Chef.



NON-VINTAGE OR VINTAGE

However before we go any further let's look at the options, ideally you want a sparkler that has layers, depth and character so we are looking at quality more Vintage styles, although wines with age or with added reserve wines would also be suitable. Non Vintage and easy drinking sparkling wines are more suited to the classical strawberries and cream.



DEMI SEC

Clearly not the classic combination that you would normally look for with desserts, but let's get one ground rule straight do not go for a demi-sec, as this would not in my mind give a perfect match, except in exceptional circumstances with an exceptional demi-sec, this being Nyetimber Demi- Sec, an English Sparkling wine which is much more of a 'Rich' style than 'Demi-Sec'. For this I have matched our classic 'Boiled Egg', with the yolk made from mango and passion fruit, the white made from sauce Anglaise and Italian meringue as the topping with vanilla salt. The sourness of the passion fruit and the salty vanilla gives the sweetness of the dish and wine a good balance.



ROSÉ

Then of course the obvious match is rosé, although the French very strongly believe that rosé Champagne should be served with lamb and not desserts. Again there are exceptions and at the recent Annual Champagne Tasting held in London I was reminded of the quality and style of Champagne Le Mesnil, Sublime Rosé, this shouted out rhubarb and would be perfectly matched with a rhubarb dessert. Add a touch of spice to the crumble, then play around with some victoria sponge, and meringues, but allowing some sourness to come through from the rhubarb to balance the sweet sponge.

The level of sweetness is very important, whether it's the richness of the fruit or the dosage and whilst you want the Champagne to be rich in style you do not want too much sweetness as this would make the whole experience far too sickly sweet. A good clean acidity to the finish also helps to balance the dessert.

SWEETNESS OR RICHNESS, SAVOURY OR SWEET

The level of sweetness in the dessert is also important to gage, a savoury dessert such as bread and butter pudding needs a different match to a strawberry dessert, whilst if you are using chocolate, a hint of salt inside the chocolate element always helps.

Here I have matched the fantastic Louis Roederer Brut Vintage 2008, with 'lemon and poppy cake with lemon curd, French meringue and lemon macarons', essentially a citrus flavour with savoury spices. The Champagne has a lovely full toasty richness, flavours of dried pears, spice, aniseed, together with good acidity and minerality for a clean finish, wanting you to go back for more of that rich luxurious flavours.





HATTINGLEY KINGS CUVÉE

Rare do you come across a sparkling wine that stops you in your tracks, but this masterpiece just does, an exhilarating layered and textured sparkling wine, Emma Rice the British winemaker was inspired into the wine business after trying Krug 1979, she certainly seems to have put some Krugness into her Kings Cuvée, a stunning barrel aged sparkling wine which I have matched to a prune and Armagac soufflé with pain d'epices ice cream and salted caramel.

&

“
Rare do you come
across a sparkling
wine that stops you in
your tracks, but this
masterpiece just does

”



WITH CHOCOLATE

The Villiera Pinot Meunier Vintage 2010 is a very bright fresh wine with tantalising flavours, lots of character coming from the Pinot Meunier. Here we have matched it with mini Turkish delights, enriched with spiced Halen Mon sea salt. The bitter sweet chocolate with luscious rose petal flavours and spiced salt gives a complex mouthful of flavours perfectly suited to this South African MCC.

General tips for matching
desserts with Sparkling Wines
and Champagne..

TARTS AND CRUMBLES

Fruit dishes, which are light and fresh, pair well with Champagne. For instance, apple tart which is a combination of a shortbread crust, cheesecake-like filling, cinnamon sugared slices of apple and shaved almonds blends quite well with a glass of Champagne. A luscious plate of crunchy pear crumbles also serves the purpose.

FRUIT PUDDINGS

Perfect for a holiday mood, a plum or rice pudding with Champagne is another combination which can get you hooked. These rich, succulent puddings are a traditional pairing with vintage Champagne to round off a meal.

SHORTBREAD & ALMOND COOKIES

Try combining crisp pistachio shortbread or freshly baked almond cookies with a glass of Réserve Champagne such as Jacquesson 738.

STRAWBERRIES

The classic match some would say with Champagne or sparkling wine, but ensure the strawberries are ripe and above all English, not forced grown from poly tunnels in Northern Europe. Good basic pouring fizz is ideal here especially if you made a raspberry and strawberry ripple ice cream served with shortbread and a few fresh strawberries.

PEANUT AND CHOCOLATE

This combination strikes well with the saltiness of the peanuts standing up to the acidity and strong taste of the Champagne and the chocolate thereby giving a nice, mellow aftertaste.

DARK CHOCOLATE TRUFFLES

The not too-sweet dark chocolate truffle is an excellent balance to add some salt to tone down the sweetness further and look for a Pinot Noir dominated sparkler.



Written by

ROGER
JONES

Michelin Star Chef,
owner of award winning The Harrow at
Little Bedwyn, wine consultant, writer
and judge.
www.theharrowatlittlebedwyn.com
[@littlebedwyn](https://twitter.com/littlebedwyn)

CREAMY, CRISPY

Sparkling wine or Champagne paired with cheese might not sound natural. You might think, cheese goes best with red wine. If I tell you that sparkling wine or Champagne can be a very good companion with cheese, would you believe me? You should because it's true!

During my time at work and home, I have the opportunity to taste many Champagnes and sparkling wines and pair them with cheese. I found and still find it much more exciting than pairing them with red or white wine.

Depending on the style of your bubbles, you will have the possibility to pair it. I am not telling you that every cheese will go well, but some will. For example, goats cheese is one of the perfect pairings. Fresh goats cheese goes very well with pink or fruity bubbles. Mild and creamy cow cheeses go very well with lively bubbles and hard cheeses with yeasty and rich bubbles. But one of my tips is to stay with mild flavoured cheeses!

Here are some of my sparkling, Champagne & cheese pairings:

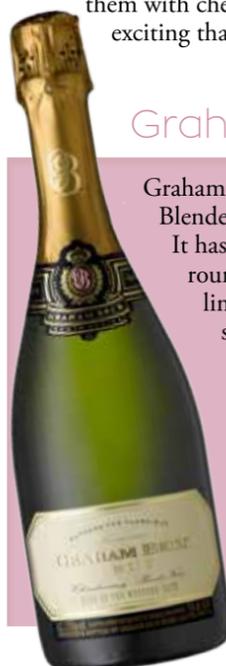


Graham Beck / Rachel

Graham Beck Brut NV is a sparkling wine from Robertson in South Africa. Blended with Pinot Noir & Chardonnay and made in a traditional method. It has fine and elegant bubbles, a very nice balance between freshness and roundness. The palate offers fresh fruit such as apple (pink lady) and a gentle lime touch with a nutty, brioche and creamy finish. The length is perfect to support the cheese that I pair with it.

Rachel from Somerset in England is a vegetarian goats cheese with a washed rind, which is pretty unusual for a goats cheese! Hard and crumbly on the outside. On the palate, it is mild, creamy with a milky, nutty & zesty flavour in the centre.

Most of the crusts on hard cheeses do not have a pleasant flavour, but Rachel with the rind is a new experience, the acidity of the wine with the creaminess of the cheese, the yeastiness of the sparkling wine with the earthiness of the natural rind, it is something not to miss!



Crémant de Loire "Chanceney" Rosé / Cabri d'Ici

Chanceney is situated in Saumur, Loire Valley. The use of Pinot Noir is very common for the production of sparkling wine and Champagne, but in Saumur, they made it differently; Cabernet Franc is the grape variety that is used. Cabernet Franc which is usually used in red wine gives a tannin, earthiness and quite full-bodied wine. Chanceney is different, it has a light pink colour, the bubbles are small and fine with a lively attack. On the nose aromas of fresh red berries, raspberries and cranberries are all around. Well-balanced in the mouth, this sparkling wine is enhanced by a fresh but subtle finish.

Cabri d'Ici, from Tourraine in Loire Valley, is a raw goats cheese with a lightly ash-crust. It is a mild savoury cheese when fresh, harder and stronger when older. It is only produced by the Family Beillevaire.

I choose to pair it in its early age. The crust is delicate, thin and fine. The centre is light, also delicate, creamy and zesty. It melts on your tongue, the red berries and acidity of the Crémant with the fresh taste of raw goats milk, compliments the creaminess and delicate cheese. There is a synergy with these two.



AND BUBBLY

Billecart-Salmon Champagne / Brillat Savarin

Billecart-Salmon is produced in Mareuil-sur-Ay. The Brut Réserve is a light, fine and harmonious Champagne. Its blend is Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the Champagne region. It has slow rising bubbles, its maturity incorporates floral notes and aromas of fresh fruit and ripe pears. Its full and accurate flavour combines with a fine freshness and a rich bouquet.



“ This Champagne will enhance the creaminess of the cheese ”

Brillat-Savarin is produced all year round in Burgundy and Normandy. It is a triple cream Brie that is luscious, creamy and faintly sour. The roundness and little acidity of Billecart will wipe the fattiness of the cheese on the palate and the fruitiness of this Champagne will enhance the creaminess of the cheese. It is one outstanding pairing!!

Vivat Bacchus is a Restaurant and Wine Bar, specialising in South African wines. The cellar has around 3000 bottles with extraordinary vintages. Vivat Bacchus is rustic, with robust food and something special about it, it has a cheese room, where you can walk in and create your own cheese board.

www.vivatbacchus.co.uk

Written by



AURELIE FROIDEVAUX

Head Sommelier at Vivat Bacchus. Passion for wine and food pairing. I learn every day, I taste every day. I can say this is the best job ever!



SMARTER GROWER CHAMPAGNE

We offer a range of around 75 “niche” Champagnes which best suit the HoReCa market.

Most of our Champagne Houses produce less than 150,000 bottles a year and are owned or significantly influenced by “new generation” owners.

Our clients include: The Lanesborough Hotel at Hyde Park and the Bleeding Heart Restaurant in the City of London.

“In a short space of time, Ken has established Smarter Grower Champagne as one of the most important providers of and authorities on Grower Champagne. It’s an exciting sector, so very much a company to follow for all involved with Champagne.” - Richard Bampfield MW

info@smartergrowerchampagne.com

www.smartergrowerchampagne.com

www.facebook.com/SmarterGrowerChampagne

@OandDBeverages

www.pinterest.com/OandDBeverages/grower-champagne

“Grower Champagne is the quintessence of ‘real’ Champagne!”

JOE STILGOE

MUSICIAN

Joe Stilgoe is an internationally acclaimed singer, pianist, jazz musician and songwriter with a rich musical heritage. He is the son of lyricist and entertainer Sir Richard Stilgoe and opera singer Annabel Hunt. His live shows are a mixture of virtuosic musicianship, breathtaking theatricality and witty interaction with the audience. Joe Stilgoe’s album ‘New Songs For Old Souls’ is released April 27th on Linn Records.

He will be appearing in Kevin Spacey’s High Society at the Old Vic. (April 30th –August 22nd)

Where’s the most memorable place you’ve ever enjoyed a Glass of Bubbly?

The most memorable glass I’ve had was half way up the Eiffel Tower just after my wife and I got engaged (in the back of a 1950s Citroen on the way there).

Which is your favourite Champagne/ Sparkling wine?

My favourite Champagne is Taittinger. For sparkling wine, I love drinking Prosecco from the tap in Northern Italy. Well, not from the tap, from a glass, from the tap.

What does Champagne mean to you?

A: Success

B: **Celebration**

C: Romance

D: **Enjoying great company**

Champagne is a combination of celebration and enjoying great company - fun to drink on your own, and absolutely best when celebrating with great friends and music (obviously my album goes very well with it).

www.joestilgoe.com

@joestilgoe

MEET THE

SYLVIE TANNHAUSER

FREELANCE CERTIFIED
SOMMELIER SPECIALISED
IN SPARKLING WINES,
CALIFORNIA, USA



USA

Which is your favourite Champagne/Sparkling wine?

My favorite for the moment is Champagne Ruinart NV Blanc de Blancs.

Which sparkling wines or regions do you think are the most underrated?

French sparkling wines regions besides Champagne, such as Alsace, Rhone Valley and Languedoc-Roussillon. Australia and the US (California) are producing good quality sparkling wines as well.

Do you have a particular favourite sparkling wine food pairing?

I have a weakness for Champagne Rosé paired with fresh bread and olive tapenade. I also enjoy pairing sparkling wines with pizza, fried mushrooms and a rich Spanish breakfast.

SOMMELIER AT
F.L.X. WIENERY &
ELEMENT WINERY

CHRISTOPHER P. BATES

Which is your favourite Champagne/Sparkling wine?

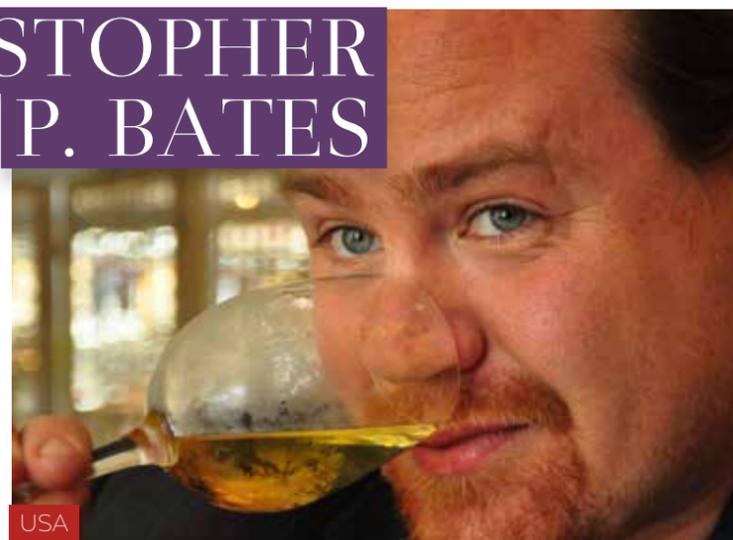
Charles Heidsieck, Champagne Charlie before it was discontinued

Which sparkling wines or regions do you think are the most underrated?

Franciacorta, Cap Classique, New York

Do you have a particular favourite sparkling wine food pairing?

Mushroom quiche and Krug



USA

NEREA SORRIBES

HEAD SOMMELIER AT SHANGRI-LA
QARYAT AL BERI, IN ABU DHABI

Which is your favourite Champagne/Sparkling wine?

Well, it's difficult to choose only one with so many wonderful producers in the world. For Champagne I really enjoy the small growers and I am a big fan of Ulysse Colin, with the cuvée Fidèle. On top of that, I am a huge fan of the Loire Valley wines, a region where you can find sparkling wine, made with Chenin Blanc, with an incredible quality. My favorite is Domaine De la Taille aux Loups, Triple Zero, located in Montlouis-sur-Loire.

Which sparkling wines or regions do you think are the most underrated?

Unfortunately many wine regions are underrated, if I have to pick one I would say Cava. Due to my origin I am very fond on this product. There are a lot of beautiful wines produced within the original region.



ABU DHABI

SOMMELIERS

MIRCO GIANNOCCARO

SOMMELIER AT WERNHER RESTAURANT AT LUTON HOO
HOTEL GOLF & SPA

Which is your favourite Champagne/Sparkling wine?

In my opinion a favourite Champagne or sparkling wine should create an "experience" which you are definitely going to remember. I particularly remember Jacques Selosse, a gorgeous Blanc de Blanc where the Chardonnay grapes all come from a single vineyard in Avize. This Champagne is made with an incredibly unique solera system, (the system used for sherry production) having the base grapes from the old 1987 vintage, topped up with more recent vintages every year in the small Burgundian barrels, coming right from Domaine Leflaive.

Which sparkling wines or regions do you think are the most underrated?

There is a lot of potential in Italy that at the moment are underrated, for example the "Contessa Rosa" Alta Langa DOCG Riserva, which is a great blending of Pinot Nero-Chardonnay from Pedimont. This sparkling wine is a pale yellow with essence of orange blossom, black prune and soft hints of nutmeg and pastry cream on the nose. On the palate the acidity is very well balanced from sweets notes, leaving an after taste of delightful citrus fruit.

Do you have a particular favourite sparkling wine food pairing?

Giulio Ferrari, Riserva del Fondatore 2001 Trento DOC, a very versatile Italian sparkling wine with aromas of exotic fruit, apricot and grapefruit and driven by a symphony of citrusy, fresh and very silky sensation on the palate. Try this matched with a Yellowfin tuna tartare with Boletus mushrooms or better known as porcini mushrooms, garnish with red pepper crumbs, and anchovy fillet. The creaminess of the porcini mushrooms and the unmistakable taste of the tartare, followed by a slightly sharper taste from the anchovy's fillets, are going to emphasize the organoleptic properties creating a very harmonious matching in your palate.



UK

ANTON VISSER

SOMMELIER AT LION SANDS PRIVATE GAME
RESERVE, SOUTH AFRICA

Which is your favourite Champagne/Sparkling wine?

I must say it is quite difficult to pick one sparkling wine, I would have to say it is Graham Beck 2005 Cuvee Clive. It for me is a true expression of how diverse and elegant South African wines can be.

Which sparkling wines or regions do you think are the most underrated?

I would say the Mosel Region in Germany, as they do some unique Sekt wines made from Riesling.

Do you have a particular favourite sparkling wine food pairing?

I love to pair with Champagne and sparkling wines, my favorite pairing is definitely: smoked salmon on avocado purée with creamed horseradish and cucumber jelly.



SOUTH AFRICA

AURELIE FROIDEVAUX

HEAD SOMMELIER AT VIVAT BACCHUS

Which is your favourite Champagne/Sparkling wine?

It's a tough question as it will depend of my mood, the company and of course if I'm eating, what I will pair with it. If I had to choose one, it would be Billecart-Salmon Blanc de Blancs, it has a beautiful balance, refreshing, the bubbles are lively and it has a lovely raspberry note on the palate.

Which sparkling wines or regions do you think are the most underrated?

Well, I have been speaking a lot about it with colleagues and friends. For me, the country which I think is underrated for their sparkling, is Brazil. They are a new world wine country, they have been producing sparkling wines for quite awhile, but they are still not very popular in Europe. "I Love Brazil" from Serra Gaucha, is a lovely sparkling made of Muscato. It has a lovely minerality with a fruity, such as pear and Pink Lady apple, finish. It is lovely to start as an aperitif or with dessert.

Do you have a particular favourite sparkling wine food pairing?

Yes, I do. Cheese and sparkling wine. So many people think that cheese is made only for red, what a lie! My favourite one is the Cabri d'Ici (fresh goat cheese) with a Crémant de Loire Rose. The creaminess of the cheese with the lively bubbles and the red berries notes are just unbelievable!



UK

JEAN DUMONTET

SOMMELIER AT THE HÔTEL DE LA POSTE IN CHAROLLES, FRANCE

Which is your favourite Champagne/Sparkling wine?

I like Blanc de Blancs and non dosage Champagnes. I particularly like Champagne winemakers like Francis Boulard and Pascal Agrapart.

Which sparkling wines or regions do you think are the most underrated?

Burgundy is not known for its sparkling wines but have a fabulous product, I think Louis Picamelot Rully in particular is good.

Do you have a particular favourite sparkling wine food pairing?

There are so many dishes that go well with sparkling wine, for a taste of spring, I would suggest shellfish with apple jelly. I (re)discovered this week, Mumm Brut Champagne and this would make an interesting choice with the dish, as it has a freshness but also a full and delicate mouth. I would also suggest Louis Picamelot Crémant de Bourgogne Cuvée Jean-Baptiste Chautard, vintage 2008.



FRANCE

FRÉDÉRIC DOUCET

Jean Dumontet (left) with Chef Frédéric Doucet (right). Suggested dish of shellfish with apple jelly was prepared by Frédéric Doucet who was awarded a Michelin Guide star in 2012.



Red crayfish leg, knives, shells, avocado, grapefruit, artichokes, Granny Smith apple, cauliflower, carrot, cucumber, salad of young shoots, thoughts petals, lemon juice and zest, juice and shells granny apple for jelly.

TRACY EDWARDS MBE

ROUND THE WORLD SAILOR

Tracy skippered the first all-female crew in the Whitbread Round the World Yacht Race, becoming the first woman to receive the Yachtsman of the Year Trophy.

In 1990 Tracy was awarded Sportswoman of the Year and an MBE. She was the first woman to achieve acceptance by the British yachting community and paved the way for other women, notably Dawn Riley and Ellen MacArthur to follow.

At 11am on 28th May 1990 Maiden crossed the finish line in second place overall and sailed into the record books. In this the 25th anniversary Tracy has set up the Maiden Rescue Campaign to rescue Maiden from the Indian Ocean where she has been left to languish in a state of disrepair and bring her home to the UK where she belongs.

Where's the most memorable place you've enjoyed a Glass of Bubbly?

Going round Cape Horn whilst skippering Maiden the first all-female crew to sail around the world when we raced in the 1989/90 Whitbread Round the World Race (now the Volvo Ocean Race). I had first sailed around Cape Horn four years previously with an all-male crew and we had a tot of Rum each. But with a crew of Ladies a bottle of Piper-Heidsieck Champagne (hidden on board by the Shore Team for the occasion) seemed very fitting. We were literally making history and although there was no-one there to see us go round this legendary and fearsome outcrop of land, except an Albatross and a few seals, we raised a toast of bubbly to King Neptune and thanked him for letting us pass.

Which is your favourite Champagne/Sparkling wine?

It has to be Piper-Heidsieck!

What does Champagne mean to you?

- A: Success
- B: Celebration
- C: Romance
- D: Enjoying great company

www.maidenrescue.org
www.tracyedwards.com
[@TracyEdwardsMBE](https://twitter.com/TracyEdwardsMBE)



NICKY CLARKE HAIR SALONS



With a career spanning almost 40 years Nicky Clarke OBE is recognised in the beauty and fashion industry as one of the best hairdressers in the world. Nicky Clarke opened his first salon in Mayfair in 1991.

The Mayfair salon is located on Carlos Place in the heart of London's premier shopping destination close to Bond St, Selfridges and Oxford St. Whether it's the excitement and vibrancy of the salon floor or the private luxury of the VIP room, Nicky Clarke Mayfair remains the first choice for royalty, celebrities and all clients wanting the very best salon experience.

Nicky Clarke Hairdressers Manchester is located at the stunning new city centre location, The Avenue, Spinningfields. Manchester was the first location outside of London for Nicky Clarke. The favourite choice for many of Manchester's high profile personalities, the salon has built up a solid reputation as the finest hairdressers in the city.

Located in The Mailbox, Birmingham's premier luxury shopping centre, the Nicky Clarke Hairdressers Birmingham Salon opened in March 2004 and quickly established its status as the city's leading hair salon. The salon team continues to go from strength to strength and now has the largest hairdressers team outside of London.

You can also indulge in a glass of Champagne while having your hair done.



COMPETITION

Win

a haircut and glass of bubbly at the Nicky Clarke Salon in Mayfair!

To Enter:

To be in with a chance of winning all you need to do is enter your details, by following this link:

www.nickyclarke.com/blog/win-haircut-glass-bubbly

www.nickyclarke.com
[@NickyClarkeUK](https://twitter.com/NickyClarkeUK)

Terms & Conditions: There is no cash alternative and prize is non-transferable. Usual competition rules apply. Closing date 30th June 2015. Winner will be chosen at random from all qualifying entries. The prize will be with a senior hairstylist at the Nicky Clarke salon not with Nicky Clarke himself. Appointment is required and is subject to availability. Prize to be taken within 6 months of the closing date at the Mayfair Salon only.

Hotel TerraVina



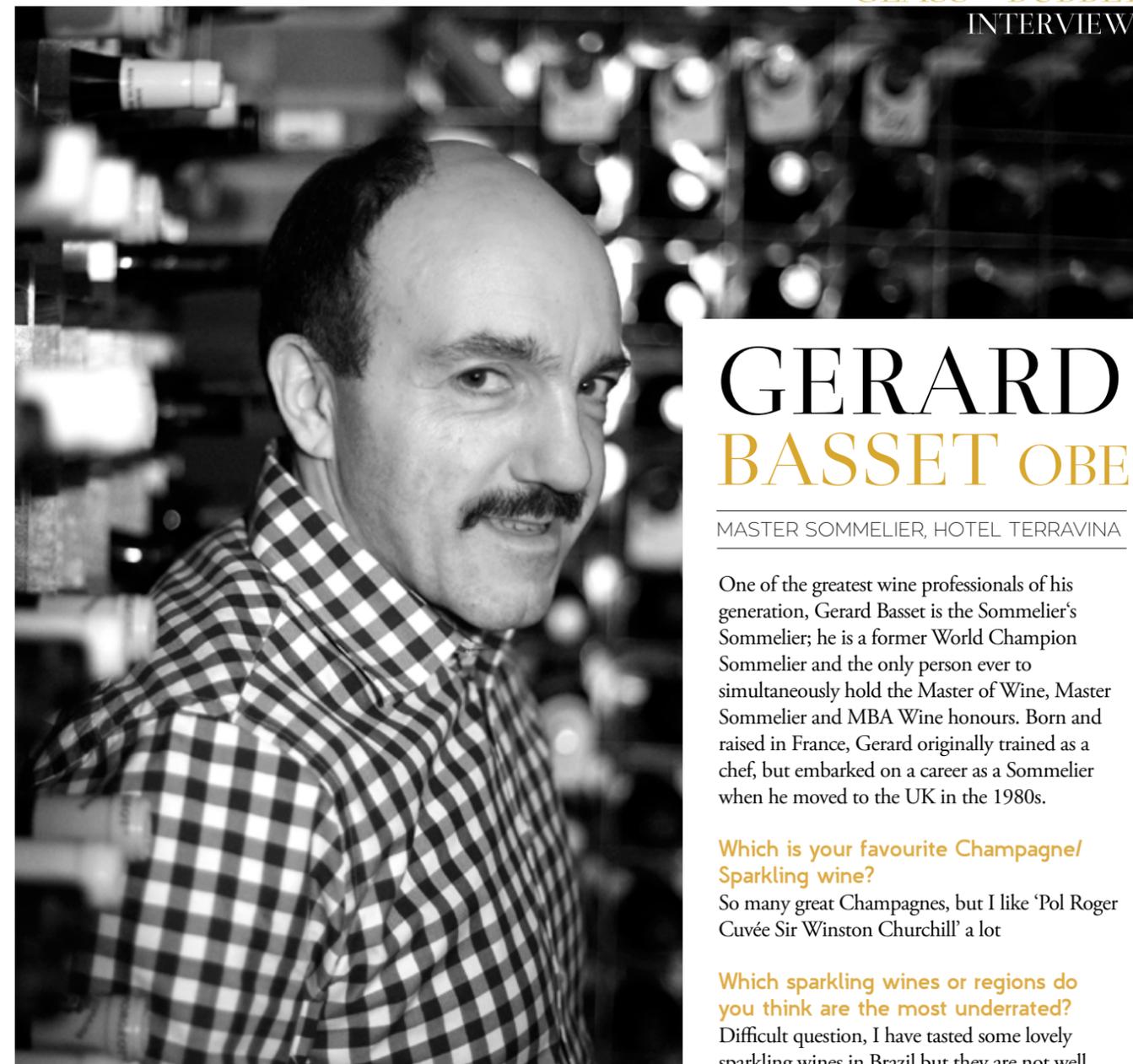
Hotel TerraVina is an award winning, chic, boutique Hotel and “home” to **Gerard Basset** OBE, World Champion Sommelier and his wife Nina. The Hotel boasts 11 stylish bedrooms, private dining room and contemporary restaurant with an open kitchen and al fresco veranda. Opened just over 7 years ago and located in the beautiful New Forest National Park by Nina and Gerard Basset, OBE, who was the co-founder of the original Hotel du Vin Group.

Subsequent to the sale of Hotel du Vin, Gerard and Nina (she being the youngest ever Hotel/Restaurant Inspector), opened Hotel TerraVina, following an extensive refurbishment and renovation programme which lasted seven months and cost too much money. Gerard has gained tremendous success as an hotelier/Sommelier, including his fantastic achievement at winning the World Sommelier Title in April 2010

The hotel and the team continue to win numerous awards and the enthusiasm of many returning customers. Guests remark that TerraVina is very special and that they love it for the great service and the relaxed and chilled out vibe. Although only small, it is much talked about, very well loved by a huge number of returning guests and the hotel keenly promotes wine as one of its unique selling points, as Gerard is currently the only person in the world to hold the titles of Master of Wine, Master Sommelier and Wine MBA all at once.

His appointment as an OBE and award of Decanter Magazine Man of the Year, 2013, are the “icing on the cake”.... For those who love great wine, very tasty food, using locally sourced produce, relaxed, chilled but professional service and the tranquility of the forest, definitely a place to visit!

www.hotelterravina.co.uk
@TerravinaHotel



GERARD BASSET OBE

MASTER SOMMELIER, HOTEL TERRAVINA

One of the greatest wine professionals of his generation, Gerard Basset is the Sommelier’s Sommelier; he is a former World Champion Sommelier and the only person ever to simultaneously hold the Master of Wine, Master Sommelier and MBA Wine honours. Born and raised in France, Gerard originally trained as a chef, but embarked on a career as a Sommelier when he moved to the UK in the 1980s.

Which is your favourite Champagne/ Sparkling wine?

So many great Champagnes, but I like ‘Pol Roger Cuvée Sir Winston Churchill’ a lot

Which sparkling wines or regions do you think are the most underrated?

Difficult question, I have tasted some lovely sparkling wines in Brazil but they are not well known here in the UK

What is your favourite Champagne/ Sparkling wine food pairing?

Lobster salad and Champagne

What’s the most popular Champagne/ Sparkling wine in your Hotel, TerraVina?

Champagne Lenoble Cuvée Intense Brut NV

Where’s the most memorable place you’ve enjoyed a Glass of Bubbly?

As a guest of Moët & Chandon at their private property Château de Saran with my wife Nina. It was so romantic!

gerardbasset.com
@GerardBassetOBE

ENJOY A GLASS OF BUBBLY AT...

SEARCYS

Imagine 1,372 Champagne flutes lined up side by side and you have some idea of exactly how vast Europe's longest Champagne bar at St Pancras International actually is, where better to enjoy a glass of bubbly!

Searcys, with the help of Maison Burtin in Epernay, have created their first blend of Champagne, Searcys Selected Cuvée Champagne, which is available in their bars across London, including St Pancras and One New Change.



NOIR, MAYFAIR

Located in the heart of Mayfair, Noir is an exciting new Late Cocktail Bar & Wine Lounge.

The venue is over 2 floors with the ground floors being home to an intimate Cocktail Bar opening out on to an Al Fresco garden. They offer unique cocktails and a selection of Champagne, including Lanson, Laurent-Perrier, Dom Perignon and Krug.



MILSOMS

Enjoy a glass of bubbly at Milsoms, a boutique hotel & brasserie in Dedham, Essex.

The house choice is Henriot, Brut Souverain, the selection of Champagnes available include Perrier Jouet, Dom Perignon, Krug, Pol Roger, Taittinger and Veuve Clicquot.



Enjoy the following sparkling wines and Champagnes at The Grange

PROSECCO REVINO, a fresh and lively sparkling wine from Eastern Italy. Great for everyday celebrations.

RABOSOROSATO, Donna Trevigiana from Italy, a deliciously dry, fruit driven and vibrant pink fizz.

TERRES FUME Sparkling Sauvignon Blanc from France, dry with an exalted freshness, the bubbles add to the aromatic richness.

C&C SPECIAL CUVÉE Champagne, matured in the bottle for that little bit longer to give this fizz a rounded and complex flavour.

LOUISE BARTHÉLÉMY Rosé NV, elegant and fresh with notes of cherry and blackcurrant.

LAURENT-PERRIER ROSÉ, a glorious pink colour and oozes rounded red fruit flavours. A real treat!

LAURENT-PERRIER BRUT, a fantastic crisp Champagne, fresh and dry all round.

VEUVE CLICQUOT, beautifully balanced and full flavoured, delicate and fresh.

BOLLINGER Sepcial Cuvée, with a golden colour, distinctive of black grape varieties and very fine bubbles.

KRUG Grande Cuvée NV Brut, citrus zest notes with a succulent white peach, laced with rich, subtly piquant nut oils.

DOM PÉRIGNON, 1999 Dom Pérignon (1638-1715) was a monk and cellar master at the Benedictine Abbey in Hautvillers. He was the first to blend grapes in such a way as to improve the quality of the wines and deal with a number of their imperfections, in 1670. He also introduced corks, which were fastened to bottles with hemp string soaked in oil in order to keep the wines fresh and sparkling, and used thicker glass in order to strengthen the bottles (which were prone to explosion). The development of sparkling wines as the main style of production in Champagne occurred progressively in the 19th Century, over one century after Dom Pérignon's death.



Enjoy a Glass of Bubbly at THE GRANGE

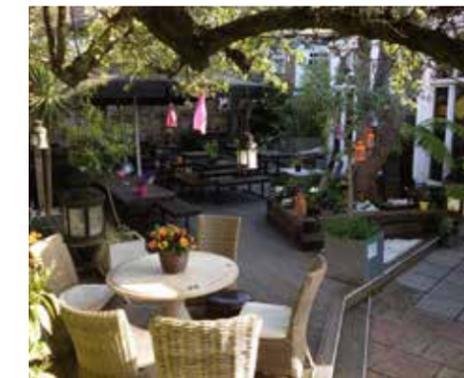
Good Food, Good Wine, Good Company

A majestic Victorian pub, beautifully situated on a tranquil corner of Ealing Common, it is ideally situated for business and pleasure and only a few minutes walk from Ealing Common underground station.

There is a traditional bar, ornate dining room, walled secret garden, summer house and large function room with food served all day, from traditional British food to seasonal, fresh and with a twist.

'We host a great selection of events many of which we provide Champagne on arrival, which is why we're delighted to share your passion for a Glass of Bubbly.'

grangeealing.co.uk
[@grangeealing](https://www.instagram.com/grangeealing)



HOME HOUSE

Home House is a beautiful members' club located across three Georgian town houses in Portman Square, London, fusing together 18th century splendour with 21st century style. With restaurants, bars, decadent party rooms, an intimate garden for al fresco dining and drinking, as well as bedrooms and suites, Home House offers the perfect venue for both a work and social community.

From the classic Bison Bar with comfortable Chesterfields and resplendent decor to the uber cool and edgy House Bar featuring the futuristic Zaha Hadid designed bar, guaranteed to "wow" every time. Enjoy a glass of bubbly from a choice of Champagne from Moët & Chandon or Veuve-Clicquot, or a Prosecco DOC, Vallate.

Designed by Gillian McConnell, the Vaults have warm, golden ambient lighting, luxurious textures and cutting-edge art and sculpture. There is an architectural aquarium, decorated with a bubbling bottle of vintage Moët embedded in the wall.

homehouse.co.uk
[@HomeHouseLondon](https://www.instagram.com/HomeHouseLondon)



DEVON PRYOR

HEAD SOMMELIER AND WINE BUYER AT HOME HOUSE

Which is your favourite Champagne/Sparkling wine?

Champagne J. Lassalle, Cuvée Préférence Brut 1er Cru, NV from Chigny-les-Roses, a grower Champagne made by a third generation female wine maker, Angeline. The NV spends a whopping 4 years on the lees and is riddled by hand. I particularly love that it comes in half bottles, perfect for when I don't want to share.

Which sparkling wines or regions do you think are the most underrated?

Perhaps Cava. Some people have a bugaboo about Cava, but it's made like a Champagne and usually priced like a Prosecco – so what's not to love? Also, there are a number of excellent artisan Cava wines available on the London market.

Do you have a particular favourite sparkling wine food pairing?

I honestly don't have a favourite – perhaps I'm too spoilt for choice. However, I did recently try a glass of La Jara Pinot Grigio Spumante, which is made in Veneto but obviously not Prosecco, because it's Pinot Grigio grape. This, paired with a scallop dish from our new spring menu at Home House was so delicious. I immediately listed the wine for our Garden Terrace this summer - alongside our house brands Moët et Chandon and Veuve Clicquot - so our members can enjoy the experience!

Where's the most memorable place you've enjoyed a Glass of Bubbly?

Near the fountain in the Palais du Louvre, following my civil marriage ceremony with my husband. We walked across from the Mairie du 1er Arrondissement and made a short speech before popping several bottles of NV Veuve Fourny & Fils Champagne Brut 1er Cru Rosé. The ceremony was so quick, it was still perfectly chilled!



OPENING NIGHT...

at the Glass House in Newcastle

After much anticipation and a slight delay, Newcastle's newest bar opened its doors and enjoyed a bustling opening night. Truly decadent surroundings fashioned in 1920's glamour and a friendly, warming vibe to boot. What's not to love? The Newspaper style drinks menu including a who's who of the Champagne world, a DOCG Prosecco for only £18 a bottle (yes really), a Cigar Lounge and a Whisky Cellar, boasting utterly gorgeous beauties such as Nikka from the Barrel and Amrut Fusion.

The House Champagne is Duval-Leroy Brut. Complex and consistent, with an air of finesse this seems an excellent choice for a House Champagne and we very much enjoyed our welcome glass! There is a choice of seven Champagnes served by the glass from Moët & Chandon all the way to Dom Perignon. Although if like me, one glass isn't enough, there are plenty of bottles to choose from, Taittinger Brut Reserve, Ruinart Blanc de Blancs and Perrier-Jouet Belle Epoque to name a few.



Delicious Champagne cocktails

Of course it would be completely rude not to sample a Champagne Cocktail. We opted for the 'Push the Boat Out' which is described as 'Long, fizzy and laced with Champagne! Ketel One Citroen, Aperol and lemon juice provide depth and complexity to this Glass House favourite.' Next time we are definitely going to try 'Black Suede', Guinness, Dom Perignon and Chambord, served in a Champagne flute. So wrong but so right.

Glass House is situated in Milburn House, which was built in the early 1900's. It has been sympathetically restored and is now poised to be one of the best bars in Newcastle. The staff had undergone extensive drinks and brand training, which really showed as they professionally popped plenty of corks (try saying that after a Black Suede!). We will certainly be back for a glass of something bubbly and may just have to order the chocolate dipped strawberries to complement the fizz.

glasshousenewcastle.co.uk
@GlassHouseNCL

Written by

JENNIFER PALMER
 A Vine Night In
 @vinenights



Newspaper style menu



CHAMPAGNE COCKTAILS AT THE MAY FAIR HOTEL

The May Fair Hotel is a legendary, luxury hotel with a glamorous past. The May Fair was first opened by King George V in 1927. It is an icon of expressive contemporary design, bringing together boutique attention to detail with grand hotel service.

The May Fair Bar is one of the most renowned cocktail bars in London with a menu of over 40 signature drinks showcasing the expertise of its mixologists.

Here's three cocktails not to miss, the Raspberry Ripple, Pear and Elderflower Bellini and Vanilla Champagne...



Try these

RASPBERRY RIPPLE

- 10 ml Campari
- 20 ml Raspberry puree
- 10 ml Gomme syrup
- 75 ml Moët Chandon

PEAR & ELDERFLOWER BELLINI

- 25 ml Pear puree
- 15ml Elderflower cordial
- 75 ml Moët Chandon

VANILLA CHAMPAGNE

- 15 ml Skyy vodka
- 15 ml Cariel vanilla vodka
- 15 ml Vanilla syrup
- 75 ml Moët Chandon

www.themayfairhotel.co.uk
@TheMayFairHotel



BUBBLE REPUTATIONS

Sparkling cocktails are fun, but that doesn't mean they're trivial.

The difference between a sparkling cocktail and a Champagne Cocktail is that in sparklers the bubbly is an addition to the drink not its base. It doesn't have to taste of it.

If you think that means the bubbly is there just to turn a short drink into a long one and add value and bubbles, think again. The mix opens up all the ingredients. Structures and hidden tastes are revealed and if the bubbly's turns out to be mere mild acidulation on top of nothing much - or uncouth acidity, or oxidation - so much the worse for the drink and the choice of bubbly.

Then there's the mousse itself. The bubbles should last a bit, because texture is really what it's all about. Sparkling and Champagne cocktails have a different mouth-feel to all others and they're lingered over, where ordinary cocktails tend to be drunk quickly.

Finally there's 'weight' and structure. Your bubbly choice is going to find itself in awkward company. Sometimes neutrality is good, but for others vibrancy or sweetness, lightness or weight, will be better - in fact essential. There is no one-fits-all solution. Not even with Champagne.

The Great Unmentionable...

Many sparkling cocktails have their origins in the 19th century - to a time when Champagne was typically much, much sweeter than it is now and also varied notably depending on which country it was exported to. Champagne in Britain was always the driest, in America it was twice as sweet, in France itself six times... Right up to WW2 it was still generally sweeter than today.

But it's not just sweetness. The old Champagnes were often also literally older - more rounded, less acidic. So, while there is an argument in favour of using very dry 'brut zero' (0-3 gpl added sugar) or 'extra brut' (3-6), and sweetening it if you think that is what's required, the argument for using sec or demi-sec bubbly (17-32, 32-50 gpl sugar) is at least as strong.



Mango Tree restaurant
London

Try these

Of course, it doesn't have to be Champagne at all. Nor made with Chardonnay or Pinot. What it does have to be is bottle-fermented (because those bubbles have to keep coming) and 12-12.5 degrees of alcohol. Not less, not more.

Prosecco? No. But Cava certainly: the taste ranges between the 'sappy' and 'neutral' but it won't hollow out the cocktail, which Prosecco will. The best alternatives of all are probably sparkling Saumur, whose use as a sub for Champagne is traditional because its light weight and attractive acidity is perfect in heavier recipes and Cremant D'Alsace, whose popularity is soaring everywhere except in Britain. This can be made from combinations of any of the local grapes, but look for a high proportion of Auxerois, a close relative of Chardonnay which gives it Champagne-like weight.

Bubbly in sparkling cocktails shouldn't dominate or disappear, but what it contributes is invaluable.



Written by
BERNARD BARBUK
Independent Drinks
Journalist

AIR MAIL
In a shaker:
30 ml Golden Rum
1 Teaspoon runny honey or agave syrup
Juice ½ lime
Shake
Pour into flute glass, fill with bubbly, stir

AIR MAIL

In a shaker:
30 ml Golden Rum
1 Teaspoon runny honey or agave syrup
Juice ½ lime
Shake
Pour into flute glass, fill with bubbly, stir

BLACK VELVET FANCY

Into a flute glass pour:
10-15 ml iced chocolate liqueur or Cherry Brandy*
Carefully half fill glass with iced stout or dark, malty beer
Fill with iced demi-sec Champagne or off-dry sparkling wine
Stir gently
Orange twist garnish.

* With bitter stout: Mozart Black chocolate liqueur. Otherwise Grant's or Heering Cherry Brandy.

CAVALIER

Put a sugar cube in a flute glass
Cover with 10 ml Brandy
Add 10 ml Apricot Brandy
Fill with Cava
Stir gently
Lemon twist garnish

Nico Santucci's AVIATOR "CHAMPAGNE AT SEA..."



One of the most interesting aspects of the Aviator yacht is that she's reminiscent of the Kennedy's, we share that love of the infamous PT boat a military vessel, that is exciting and patronizing of our great country. The style of the PT boats during World War II is one of a kind, in particular when Aviator was converted to a luxurious pleasure yacht after the war by Burger Yachts. Known as one of the best builders in the world....

GOB: You've mentioned to us before that one of the most memorable places you've enjoyed a Glass of Bubbly is on board your yacht, why do you think yachting and Champagne go so well together?

NICO: Because they both elevate mind and spirit.

GOB: Who's the most interesting guest you've enjoyed Champagne with on board your yacht?

NICO: The Spirit of John Wayne.... He spent many seaworthy days on Aviator. His energy is still here, powerful and determined....

GOB: What's your favourite Champagne and food pairing when sailing?

NICO: I enjoy the saltiness of fresh oysters on the half shell paired with flutes of crisp, balanced Perrier Jouet Champagne. I do have other favorite champagnes that I stock in my homes, but for a sailing adventure - it's P.J. I can appreciate the long, rich history of the house and feel it is a good match for Aviator.



Photography by D'Coop Media
Wardrobe by Matiere

EXPERIMENT WITH SPARKLING COCKTAILS

What stops you from experimenting with sparkling cocktails? Is it the cost? The delicate nature of Champagne, or sparkling wine? Or is it just simply the flavour? Whatever it is, there is no avoiding the obvious fact that the cocktail market is over run with vodka, gin and liqueur led cocktails, but in my personal opinion this is a great shame, the delicate nature of Champagne and sparkling wine, makes for the most intense and flavoursome drinks.

I have come to find, on a 20 strong cocktail menu, that you are normally limited to a small range of sparkling (often no more than 3) cocktails. I urge all Bartenders, Mixologists and other drinks professionals to make a small change. Try and increase the range to a selection no smaller than 5.

Creating a sparkling cocktail and experimenting with the drink shouldn't be a costly process; a simple bottle of Prosecco, often provides an ideal cost effective baseline to build upon. You can even take an old recipe to build upon and alter to your own tastes. Don't be afraid to be bold with flavours, your boldness may pay off. On the other hand, you can also achieve stunning results from the most simple creations too at a lower cost. Your drink should make you want to discuss and compare, you don't go to an art museum to be



mildly satisfied, you go to question and enjoy. Make your bar and your menu a conversation piece.

Here are 5 examples of recipes that you can push, promote or alter to make your menu and your bar something more. Here you have two bold and three fruity examples...

5 Cocktail Recipes

My twist on the **CLASSIC CHAMPAGNE** has proven to be a real conversation piece. It's a real delicate blend of ingredients but also carries a bold intense aftermath of flavour. Definitely one for special occasions.

12.5ml Ginger syrup, 12.5ml Cognac, 3 thin lime slices, 1 brown sugar cube, and 125ml Prosecco.

The **CARIBOU MARTINI** has become increasingly popular, although it's not on every cocktail menu yet, so get in there first and make yours stand out. There are several variations of this drink emerging so I will demonstrate mine for this piece.

50ml Espresso Smirnoff and 125ml Prosecco. Simple, minimal serving time, but remember, your customer wants the cocktail experience, so kick it up a notch, coat the rim of the glass with some Gomme syrup and a dusting of chocolate powder. Also float a roasted coffee bean in the drink for effect.

THE BELLINI, A simple, fruity classic for all occasions. If this is not on your menu then it needs to be on your next one.

25ml Peach puree, 12.5ml Peach schnapps and 125ml Prosecco. You will find there are a few varieties of peach puree. I will not recommend which one to use purely for the fact they are all great in this mix for their own reasons. Go forward, taste and experiment.

THE POINSETTIA is another simple and fruity, sparkling cocktail, yet with this in mind and the quick and easy pouring time, don't forget to make the customers cocktail experience by adding some simple and complimenting garnish.

50ml Cranberry juice, 25ml Orange liqueur, and 125ml Prosecco.



For garnish you can use fresh cranberries, lemon twists or go all out and flame an orange peel, twist, and garnish.

Here's a real example of the most simple, yet flavoursome cocktail.

THE STRAWBERRY PROSECCO. *50ml Strawberry pulp, and 125ml Prosecco.* Chop up strawberries to add to the drink and half a strawberry to garnish the glass. A simple recipe to create with beautiful, fruity flavours and stunning to look at.

I hope that you have fun creating your variations and I'd love to see what you can produce.



HENRY WARDE

FROM SQUERRYES ESTATE

How long have you been making sparkling wine?

A Champagne House visited Squerryes in 2004 with a view to planting a vineyard in England. Even after a positive soil and climate analysis they pulled out of discussions in 2005, but the next year we decided to plant anyway and we harvested our first estate reserve in 2010, releasing the vintage in June 2014.

How do you see the future of English sparkling wine?

I now understand why the Champagne House was getting so excited. There is no doubt England has some world class terroir which shines through the wines released in recent years. I personally believe the international markets will value the top English brands on a par with the leading Champagne Houses in 20 - 30 years. Who knows where we could be with climate change in 40 - 50 years?

What is your favourite food pairing with your sparkling wine?

My wife Claire and I were scrabbling around in the fridge and paired Woodside Farm air dried lamb with a glass of Squerryes. Sounds odd, but the warm, delicate richness of the lamb perfectly complimented the elegant fruit, yeasty nose and complex finish on the palate.

Where's the most memorable place you've enjoyed a Glass of Bubbly?

Our young family recently moved into Squerryes Court, the Warde family home for 285 years. Previously we lived in a farmhouse with a kitchen view of the Squerryes vineyard where Claire and I drank the first unlabelled bottle of Squerryes. Gazing over the vines we experienced a whole range of emotions; pride, thankfulness, joy, excitement... and relief.

SQUERRYES ESTATE



Win

a pair of tickets and a bottle of Squerryes Sparkling Wine for Shakespeare at Squerryes this Summer.

We are hosting a production of 'A Midsummer Night's Dream' with actors who have performed with RSC at Squerryes Estate between Thursday 18th and Saturday 20th June. Win a pair of tickets and a bottle of Squerryes sparkling wine to enjoy while watching this memorable performance.

To Enter:

Tweet @GlassofBubbly I'd like to win tickets & a bottle of bubbly for Shakespeare at @Squerryes

squerryes.co.uk @Squerryes

Terms & Conditions: There is no cash alternative and prize is non-transferable. Usual competition rules apply. Closing date 14th June 2015. Winner will be chosen at random from all qualifying entries. Prize to be taken on one of the performance dates of the 18th, 19th or 20th June 2015. A bottle of Squerryes sparkling wine will be given on arrival to the winners on the day of their chosen performance. Venue for the performance is Squerryes Court, Westerham, Kent TN16 1SJ.

THE ART OF SEDUCING THE CLIENT: FROM YESTERDAY TO TODAY

3 million bottles in 1830, 11 million in 1861, 30 million at the turn of the century, such were the sales of Champagne in the 19th century. A success based on early internationalization, with the specific status of Champagne, rare and expensive Champagne and the nature of its clientele. The successive universal Exhibitions (1889, 1900, 1925, 1937) and publicity, participated in the success of this strategy of deployment, however the implementation lay more with the individual approach of the Champagne (traders) who did not hesitate to associate their names with the reputation of the Champagne Houses. In order to promote their brands, the Champagne wove an inseparable link between Champagne and the arts.

Historically a companion of the Sacred, from its origins, the Champagne of Champagne is found closely linked to power. In the 18th century the newly gained sparkling characteristic was introduced in the Parisian salons and European courts. With high society, playing its role model, the Champagne became a sign of success as well as a symbol of the French spirit and liberal ideas. Champagne and the aristocratic universe are therefore historically linked, hence the association in the figurative arts. In the painting *Le déjeuner de jambon* (The Lunch of Ham) artist Nicolas Lancret, invites the spectator to an aristocratic feast, set within a landscape. Champagne is the guest of honour, able to procure a joy of living and delight the taste buds.

If the 19th century was one of prosperity and entertainment, it was also the one of the consecration of Champagne. A new wealthy bourgeoisie (middle

class) emerged, seeking to reproduce the elitist rituals, which had in part, become inaccessible. The consumption of Champagne spread largely in the heart of the restaurants, cabarets, theatres and concert cafes, frequented by the artists of the capital. Although the clientele grew, the Champenois Champagne conserved its original identity, one of a prestigious and celebratory Champagne. In *Une soiree au Pre-Catelan* (An evening at the Pre-Catelan) painter Henri Gervez captures a moment of mundane life in the Belle Epoque (good period). As a witness to the success of the guests, Champagne is present at all of the tables, testified also by the not insignificant presence of the Marquis Albert de Dion (pioneer of the motor industry).

Equally, art knows how to celebrate the Champenois Champagne and also dares to criticize the decadence of the contemporary society in which Champagne is the fermenting agent. The painter Thomas Couture becomes an echo in the painting *Les Prodiges* (The Extravagant) where he is represented by a sparrow with a lost look, witnessing a scene of drunkenness at its peak.

Advertising refrained from mentioning these excesses, in fact at the beginning of the 19th century it was not yet fashionable. The first advertisements only appeared in newspapers around 1860 and it was necessary to wait for the Champagne of Champagne to become the affair of trading, having previously been that of the Champagne makers, for techniques of communication to modernize, giving rise to all sorts of daring designs. In fact this theme inspired many artists to take the decision to join with their sponsors and promote to the public. In 1891 Pierre Bonnard

MEET THE ARTIST LEANNE LAINE

Internationally-collected wine artist Leanne, has gained global recognition for her unique wine subjects, especially her empowering and seductive 'Women In Wine' series. Leanne is an expressionist whose art is shipped all over the world to wine and art collectors alike. www.leannelainefineart.com

[@Leanne_Laine](https://www.facebook.com/leannelainefineart)



innovates with the first lithographic poster devoted to Champagne, "France Champagne". Lautrec was certainly passionate about Art Nouveau, together with numerous other poster artists, Mucha (Ruinart, Moët & Chandon, Heidsieck), Cheret, Cappiello, and Falcucci, however by 1970 photography had almost exclusively replaced this form.

The foundation of their messages resides in the past, the dream, humour and elegance, often in the incarnation of a



female figure. Ethereal and contemplative for Mucha, fun and sparkling for Cappiello, colourful and refined for Cheret, these women perfectly represent the imagination of Champagne. Imagination that heightened the writing of powerful phrases and historic slogans: Lanson "for the connoisseurs only", Mercier "makes you see life in the pink", "no partying without Champagne, drink Moët & Chandon".

The Champenois Champagne also created what could be known today as a genuine Marketing Strategy. Edouard Mercier, a precursor in this

field, as is evident by his sensational events, historical and fashionable, often taking place during the occasions of the universal Exhibitions: invitation from Carnot to his galleries, sculpted by Navlet, procession of the "Giant Barrel", tasting at 300 metres altitude and screening of the first publicity film. Democratizing Champagne was certainly his ambition and it was almost accomplished as advertising increased the clientele of this exceptional product.

However the aesthetic of the works indirectly reminds us of the elitist characteristic of Champagne, through

which the architecture of the Houses is the showcase.. Jean Remy Moët requested the help of his friend and famous portrait painter Jean Baptiste Isabey, in the construction and layout of his Mansion and elegant buildings, intended for his distinguished visitors.

Beginning with the 19th century we see a large deluge of advertising material, decorated with the colours of Champagne: posters, fans, ashtrays, office equipment, postcards, sheet music, not forgetting the bottle itself, reflecting the precious contents. An example of an object vector of artistic creation was the inspiration of New Yorker Roy Lichtenstein, who was at the height of the Pop Art movement. He enhanced a series of bottles from the Taittinger collection with his Vintage 1985 decoration, reminding us of the union of man and of nature, essential to the birth of Champagne.

Over the years the position of Champagne has evolved in society and art has enabled us to follow this evolution. At the end of the century, Champagne became the bearer of existential interrogations and an expression of a distraught search for happiness in the spirit of a society which war had undermined. Jean Lucat, inspired by the Apocalypse, produced an edition of ten wall hangings entitled *Le Chant du Monde* (The Song of the World). Disturbed by the recall of the death of the universe, Champagne provides the theme of joy and rebirth in the seventh song, which carries his name. "After the horror, I wanted to describe man in agreement with the world" Lucat commented.

Finally, the great owners of the Houses very rapidly grasped the importance of promoting and advertising their brands. They know how to exercise originality and even commercial and artistic audacity. Especially through use of the various advertising media, who invite us to join in the imagination of Champagne as well as conserving the memory.

Written by
JEAN-BAPTISTE PREVOSTE
Chief Executive
Wine Ambassadors sas
www.wine-ambassadors.com
[@jbaprevost](https://www.instagram.com/jbaprevost)

CHAMPAGNE vs PROSECCO

In 2013 Champagne sales in the UK were for the first time overtaken by those of Prosecco, but at 32 million bottles a year the UK is still France's largest export market for Champagne. Wining and dining accompanied by Prosecco has become an international phenomenon which has enhanced the distinctive qualities and versatility of this unique wine. Drinking Prosecco now is as common as ordering a pint of lager but this has not always been the case.

Only 10 or so years ago Prosecco was around, but not as widely available as it is today, what was available would be very expensive or very cheap Italian sparkling wine so even the everyday consumer had no middle ground.

Now, in 2015, it's amazing that you can walk into any bar, restaurant or wine shop and see a wide range of Proseccos to choose from. Still at the top of the sparkling wine tree is Champagne (followed closely by Prosecco) but if you want something extra special to drink, a good Champagne is the way to go. In my job I've been lucky to go to many Champagne tastings over the years but the one that stands out was the UK launch for the 2005 Vintage of Brut Millesime by Charles Heidsieck.

This was to date in my opinion the best Champagne I've ever tasted (and I drink a lot of Champagne). Golden in appearance, on the nose the aromas are autumnal and warm with notes of praline and lightly toasted hazelnuts. Dried apricots, dates and figs. Full bodied with a long finish. While writing this review I can still taste it in my mouth which shows signs of a very good Champagne.

So which is better? Champagne or Prosecco? I've put together some battles of heavyweights from both sides to see how they stand up against each other...

ROUND 1

Charles Heidsieck Brut Reserve



A blend of Pinot Noir, Pinot Meunier & Chardonnay and uses 40% of reserve wines many of them more than 10yrs old. A maturation of more than 3yrs in Gallo-Roman chalk cellars, Gold in colour with lots of small bubbles, sundrenched fruits such as mango & apricot with a crisp long finish. Goes well with all types of food!

VS

Deciderio Jeio Prosecco Brut

The blend is 90% Prosecco, 6% Pinot Bianco and 4% Verdiso. A notably "brut" personality, this wine makes an ideal accompaniment with food. This wine only uses the best grapes grown in all 16 of Bisol's vineyards making the finest Prosecco's of Valdobbiadene since 1542. A light straw yellow colour, fruity and fresh while the palate is sapid and elegant. Very easy drinking!



ROUND 2

Bauget-Jouette Blanc de Blancs Brut



The Bauget-Jouette estate is family owned and has been since 1822. This particular Champagne is 100% Chardonnay with aromas of lime flower and ivy leaf while on the palate apples and brioche, Dry with beautiful acidity and a long finish. Very food friendly!

VS

Bisol Crede Prosecco

It is 85% Prosecco, with 10% Pinot Bianco and 5% of the indigenous Verdiso. Very pale gold colour, with a stream of small bubbles. There's a hint of green apple on the nose, then pear and apple-blossom on the palate. A soft, but notable herbal quality to finish. A high class Prosecco!



The battle between Champagne and Prosecco will go on for many years to come and I'm sure there will be no winner! At the end of the day sparkling wine comes down to personal taste alone. My only advice is life's too short to drink bad wine so try as many different styles and types of sparkling wine as possible because you never know that perfect bottle might still be out there waiting for you.

Written by

PAUL LAURIE
 Manager at Pipe of Port wine merchant and dining rooms in Essex
 @Essexwineman
www.pipeofport.com
www.essexwineman.co.uk

GLASS of BUBBLY at International Wine Tourism Conference IN CHAMPAGNE



Enjoying the party at Veuve Clicquot

Well I've been once now and I will say that I'd certainly love to attend again! It grabs you as soon as you arrive, from the moment I stepped off the train at Reims and started to see the excited faces beaming with expectation to the sad hugs and handshakes of goodbye on the last day... #IWINETC (which did trend on Twitter during my talk on social media!) was certainly an event well worth experiencing.

The diverse selection of speakers and chosen members of the press was something I really loved and to stand next to people from different corners of the world from Canada to India was so absorbing and conversations were endless as strong bonds were made on the very first evening during our Champagne reception at Reims City Hall. Well respected speakers shared their knowledge and key tips during the two

days of the conference where exhibitors and wine tastings welcomed us during the break intervals at the very impressive Reims Convention Centre. Now we must press on to the Champagne experiences... WOW!

Truly amazing is all I can say regarding our tour of the Veuve Clicquot wine cellars and the wonderful Champagne party and canapes we had after... I wouldn't like to think I drank too much of the bubbly stuff, I just hope there weren't too many good photographers around as many people really let their hair down and took full advantage of the music from our private DJ.

Champagne Collet treated us to another wonderful evening (thanks also for the wonderful bottle of bubbly to you guys as our arrival present) where a live band welcomed us to our gala dinner in Ay



Michel & André Drappier



IWINETC Conference



Brass band at Champagne Collet

just outside Epernay... Please don't tell me there are too many photos from that event floating around somewhere on Facebook or Twitter!

Throw in a wonderful tour of Reims Cathedral, the town of Troyes, Avenue de Champagne, Epernay, an amazing tour of the original home of Renoir and much more then you'll see that the our time was blissfully spent. Further Champagne houses we visited included Drappier, Dom Caudron, Charlier and Taittinger... I simply gave up counting the calories per glass that we all had and focused my mind to think about training for the Marathon next year.

Founder of #IWINETC, Anthony, thank you for our invitation, all the venues I salute you for your wonderful hospitality and kindness and most certainly to all those, like myself, who were part of the press trip, it was a pleasure meeting you all and I very much hope I get to see some of you again at a future event!

Christopher Walkey, Glass of Bubbly CEO

CHAMPAGNE *Antiques*

A history of Champagne accessories...

In the last issue, I outlined a very brief history of Champagne and began telling about some of the first objects made in past centuries for our favourite wine. In this second and final part, I will mention some of the accessories made, principally in Britain, for the better enjoyment of Champagne.

It surprises many people that Champagne will retain much of its sparkle for several hours, particularly if the bottle is re-capped with a device which will not move once the internal pressure builds. Today many such closures are available, but even in the late 19th century they had similar devices which were just as effective.

The Champagne decanter was also made in large numbers particularly by the firms of John Grinsell & Son and Heath & Middleton. They were decanters in the shape of Champagne bottles and mounted with silver where the foil would be. The 'cork' was hinged and would snap shut between uses. Such decanters were made in sizes - quarter-bottle, pint, bottle, magnum and jeroboam. Most were made of plain glass, but some had cut decoration. They were particularly popular in the period 1885 - 1910. Just occasionally the mounts were electroplated silver for a cheaper alternative, but few of these survive.

One of the most frequently seen Champagne antiques is the Champagne tap and they took two forms. The most common was a device that looks like a tap or spigot with a sharp end to penetrate the cork and a mechanism at the other end to turn to release the Champagne. The idea was that a single glass could be taken from the bottle

without lowering the pressure; thus a bottle might last for several days if one glass at a time was taken. Of course, Champagne corks are highly compressed, so it must be drilled first for at least part of its length. Some Champagne taps have loose tips which are sharp enough to penetrate the cork, but the tip will drop off once its job has been done. Others have a hole in one side which allows the Champagne to flow.

The second form of Champagne tap functions like a siphon, being a long tube, curved at the top (tap) end. It similarly has to penetrate the cork initially and the tap will allow a flow of Champagne. The advantage of this second variety is that the bottle can remain upright. Early in the 18th century, wine glasses were being made in various sizes and shapes, but no glass specifically for Champagne appeared much before the middle of the 19th century. Tall flutes had been made, probably for strong ale from the earliest times, but the first glasses for specifically for Champagne had broad saucer shaped



Champagne decanters

19th century Champagne glasses



Champagne taps



bowls. Not all were clear glass, but were coloured or 'cased' - that is they were made with a thin layer of coloured glass on the outside, which when cut would show coloured and clear glass in the desired pattern.

Some Champagne saucer-shaped glasses had hollow stems, an idea which has regained currency in recent years, but perhaps more often in novelty and gift shops. The idea that Champagne saucer glasses were modelled on Queen Marie Antoinette's breasts is a romantic fiction - she was guillotined many decades before the invention of the Champagne saucer! By the end of the 19th century, flute glasses were being made for Champagne and many shapes and styles are illustrated in Farrow & Jackson's 1898 catalogue.

Bottle holders were particularly invented for Champagne at the end of the 19th century. Usually these are silver plated and have a dish at the base to hold the bottle and a ring at the top for the neck and these are joined by a loop which

forms a handle. Using one of these, apart from being an elegant accessory, prevents the warmth of the hand from raising the temperature in the bottle. More sophisticated models encase the entire bottle and were made both in electroplate and solid silver; originally these were fitted with chamois leather linings, but few survive with their lining intact.

Of course, Champagne is usually served cold and in the days before refrigerators, ice was stored in winter months in special 'ice-houses' or was imported from arctic countries. It was used in the dining room in wine coolers which were either table models to hold a bottle each, usually made of silver or silver plate, but sometimes they were pottery or brass-bound mahogany. There is even a famous pair in the British Museum made in about 1700 in 22 carat gold! On the floor there were brass-bound mahogany wine coolers to take up to a dozen bottles, but others were made of marble, or painted tin-ware. A wide selection of these can be seen in "Great British wine Accessories 1550 - 1900". However, these were for cooling any wine, not necessarily Champagne.



Written by

ROBIN BUTLER

Unique specialism in antique wine paraphernalia. Appeared as expert on Antiques Roadshow and written 4 highly acclaimed books
www.butlersantiques.com
[@WineAntiquesMan](https://twitter.com/WineAntiquesMan)



Bottle holder



Kindly sponsored by



Many thanks for sending in all your photos of yourselves enjoying our magazine! Each issue we'll pick our favourite photo to win a bottle of bubbly, so start sharing your Glass of Bubbly magazine photos with us via email or social media.

@glassofbubbly

STAR PHOTO!



Win!
Send in your photo for your chance to win a bottle of bubbly!

CREATE PRINT PUBLISH

Elle Media Group offers a complete service from design, through to print and onto fulfilment.

Engaging the very latest technologies, we offer our clients a competitive edge with both time and cost savings. The combination of having both lithographic and digital printing presses, and full in house finishing facilities, allows us to offer a flexible and responsive service. We operate 24 hours a day making tight deadlines and quick turnarounds a reality.

Our 2014 Heidelberg XL 106 press with full inpress colour control ensures the very highest quality of print without compromise; our client list and ISO 12647-2 colour accreditation are testament to this, all of this in the most environmentally friendly way possible.

ELLEMEDIAGROUP



Subscribe to

GLASS of BUBBLY

One Year Subscription
(6 Issues) UK:

£36

incl. p&p

Europe: **£60**
Rest of the World: **£72**



Subscribe to the Glass of Bubbly magazine today to make sure you receive each copy delivered to your door.

Visit www.glassofbubbly.com to order

6 print issues per year subscription.
Subscriptions will begin with the first available copy.



GRANDE
SOIT LA VIE*

* LET LIFE BE GRAND

drinkaware.co.uk
for the facts

CHAMPAGNE
ROGER - CONSTANT
LEMAIRE
PROPRIÉTAIRE - RÉCOLTANT



Roger-Constant Lemaire Champagne

+44(0)1234 327 155
www.rclchampagne.co.uk
[@rclmaireuk](https://twitter.com/rclmaireuk)