

Table on Sparkling Wines and Foods

Sparkling Wine	Hors d'oeuvres	Poultry & Meat	Fish and Seafood	Eggs and Vegetables	Dessert and Cheese	Comments
<p>Brut Nature Sparkling wines with very low residual sugar</p>	Charcuterie and crudités		Raw bar offerings: oysters, clams, cold shrimp, sushi	Roast beets and feta cheese	Fresh goat cheese, fresh mozzarella	Brut nature must be served fresh and cold
<p>Brut & Blanc de Noirs Chardonnay and Pinot Noir based blends. Great variability in styles from rich and creamy to fruit forward, crisp and elegant. Blanc de Noirs can</p>	Smoked salmon, salmon tartare, almonds	Couscous and North African chicken	Sauteed or roasted tuna steaks, sea bass, sword fish, halibut	Pasta dishes with mushrooms, agnolotti of sweet corn and ricotta; scrambled eggs with smoked salmon, truffles, ham or bacon; quiche, creamy soups and purées	Edam, Gouda, Gruyere & other milk cheeses	Aged cheeses like Gouda work well with sparkling wines that have toast and nut nuances.
<p>Blanc de Blancs Predominantly Chardonnay, fine and elegant with clean flavors and generally characterized by high acidity and mineral nuances</p>	All types of raw bar offerings: shrimp, scallops, oysters, mussels, calamari, etc.		Sushi-sashimi, Dover sole, poached salmon, grilled fresh trout	Omelettes, poached eggs	Delicate lemon tart, lemon meringue pie	Blanc de Blanc is superb with egg dishes
<p>Prestige Cuvée Wines with 5+ years on the lees, showing great depth of flavor and complexity with autolytic, toasty aromas and flavors with possible oak notes</p>	Dim sum such as prawn dumplings, spring rolls; lobster bisque, foie gras	Breast of veal, chicken in cream sauce	Lobster broiled or baked, crab imperial	Escabeche of vegetables, mushroom risotto, mushroom ragout	Creamy, white cheeses	These wines also can pair well with fried food; the heavier the sauce, the more full-bodied should be the sparkling wine; pâtés require sparklers with firm acidity.
<p>Sparkling Rosé Mostly Pinot Noir based showing fresh red berries; often a bit less dry than Brut</p>	Fruit soups	Venison, rare lamb, beef tenderloin, roast turkey, ham, roast duck with red currant sauce	Trout filet, grilled or smoked salmon	Grilled vegetables	Soft creamy cheeses, stewed black berries, blue berries, short bread	Sparkling wine works well with Thanksgiving turkey and all the side dishes, including cranberries.
<p>Demi-Sec or Extra Dry Sparkling wines with a distinct perception of sweetness</p>			Curries and spicy oriental dishes, wild salmon roulade	Blue veined cheeses	Strawberries, raspberries or other fresh fruits, pastries, chocolate desserts	A good pairing for wedding cake; chocolate usually pairs best with sweet sparklers.