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## How to choose a bottle of Champagne or sparkling wine for Christmas, New Year's and beyond

By **Corin Hirsch** *December 24, 2020*

While we might not feel much like celebrating 2020, the reality is that corks will always pop around the holidays. In my house, they pop regularly, because I'm of the belief that sparkling wine goes with almost everything, doesn't need to empty your wallet and should be sipped year-round — whether cava, Champagne, or prosecco, or crémant de Loire. Here is a rundown of major sparkling styles, with a few local alternatives.

**Prosecco is versatile.** Originating in northeast Italy, prosecco is produced from the white grape glera and gains fizziness via secondary fermentation in a tank, rather than a bottle. That simpler production equals lower-cost, often fruitier wines — think melons and apples. Prosecco can also have exuberant, fat, lasting bubbles and are pretty versatile — this is the sparkling wine to use in mimosas or Aperol spritzes. Look for the initials DOC or, even better, DOCG on the back label as a mark of quality; \$15 can buy a pretty decent bottle.

