

Better Homes & Gardens

Our Complete Guide to Champagne: Selecting, Serving, and Sipping

By [Karla Walsh](#) | Updated October 07, 2021

Our complete champagne guide is here to add sparkle to your next celebration (or, you know, your next Wednesday happy hour). Once you learn how to buy champagne—including figuring out the best inexpensive champagne options—you'll be stocking up on all the budget-friendly bottles.



Champagne is the perfect drink for celebrating. Its light and sparkling quality makes it a go-to for festive occasions such as weddings and New Year, but also an excellent pick for a bubbly cocktail after work. This guide to champagne explains the difference between Champagne and champagne (yes, there is one) and spills about how to safely pop a bottle of bubbly. Plus, before your next wine shop visit, don't miss our champagne buying guide. Champagne can be pretty expensive, after all, so you'll want to know how to look for good champagne. Here are a few things you should know before investing in a bottle of bubbly.



DOMAINE CARNEROS.
By
TAITTINGER

Moderately Priced Champagne Guide (about \$20-\$40)

Price doesn't always mean better quality, but if you're willing to splurge a bit, go for Laurent-Perrier Brut L-P, Roederer Estate Anderson Valley Brut (\$27, Wine.com), or **Domaine Carneros Brut** (\$37, Wine.com). Try these unadorned or as the star of this golden, party-worthy Champagne Party Punch.



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