

## Our favorite wines for your holiday meals

WRITTEN BY: JAMES BROCK | NOVEMBER 20, 2021

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Every year, as Thanksgiving and Christmas approach, I am the recipient of requests for wine recommendations for the holidays. It's a job I take seriously since Thanksgiving is one of my favorite days of the year for several reasons, chief among them being the food. Whether I'm making Mama Stamberg's Cranberry Relish, Scooter's Southwestern Dressing, brining and roasting a heritage turkey, ordering a smoked bird from Greenberg Turkey, or grilling lamb chops or a rib eye, what to drink with my feast is always on my mind. It's not a small matter. And then there's Christmas (and New Year's Eve and Day). Plenty of opportunities to try something new and to open and savor some of your tried-and-true favorites. It's a wonderful time of the year...



DOMAINE CARNEROS.  
*By*  
TAITTINGER

**I recently had the pleasure of tasting with Remi Cohen at [Domaine Carneros](#), and the 2016 Ultra Brut (\$48) from that California house is our next wine.**

Cohen, the CEO of Domaine Carneros, guided a small group through some excellent bottles on a rainy October afternoon, and I was not alone in picking the Ultra Brut as my favorite on the day (the 2014 Le Rêve Blanc de Blancs was no slouch, of course). Crisp and fresh, this Chardonnay (53 percent)/Pinot Noir (43 percent) bottling should stand beside your seafood tower, because it was made for raw oysters and butter-poached lobster.

