

Cheers to the best bottles of bubbles just in time for the holidays.

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"TOO MUCH OF ANYTHING IS BAD, BUT TOO MUCH CHAMPAGNE IS JUST RIGHT."

- Mark Twain

2020 has been rough, so let's start the New Year with a bang! The best way I know how to do this is to open a bottle of festive bubbles and begin 2021 with fresh eyes. And why not saber your bottle? It's a fun way to do away with 2020 and start the New Year right. Here are four of my favourite bottles of bubbles at Wine4Food.com:





CAVE DE RIBEAUVILLÉ CRÉMANT D'ALSACE

We love this Crémant d'Alsace with pinot noir grapes for a lovely rich mouthfeel balanced by the perfect amount of tart. You'll love the fresh flavours of red and green apple. Be careful, this one goes down fast.



What's not to love about Champagne? This beauty comes from the Grand Cru appellation of Verzenay in France, made lovingly by a small grower. You can expect delicate bubbles, brioche aromas, and flavours of strawberries and cream. Go on, drink Champagne. You're with it.





ROBERTO NEGRI 'LA GIARA' LAMBRUSCO

Why don't you try something new this New Year's Eve? Enter Lambrusco. This fruit-forward, very fun RED bubbly is from Italy. It's also very affordable and spices up any New Year's Eve with its semi-sweet notes of plum and licorice. Don't saber this one, it stains.

FABIANO 'SESTIERE CASTELLO 4537' PROSECCO

If you are hosting or attending a New Year's Eve gathering of any kind, this is your go-to bottle. It's an affordable crowd pleaser. Its young juicy bubbles are fun, and you'll be delighted by the pear and citrus finish.

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