



Champagne & Sparkling Wine Recommendations



Start the Day with Elegance

My personal go-to will be the **Bellebonne Bis Non Vintage Rosé** 'Made by Tasmania' (and Natalie Fryar) is perfectly balanced, with tiny, soft bubbles and a lingering palate of fresh strawberries, subtle rhubarb and custard... it will ease you into a perfect day.

Alternatively, if you're looking to impress, the absolute Christmas classic: **Bollinger Special Cuvée NV** is known for its rounded, elegant style, containing one of the highest additions of reserve wines in a non-vintage offering. It's a perfect match for opening presents while breakfasting and brunching!

Below, I've written up a few more of my favourite bottles of bubbles to complement your breakfast, brunch, lunch and/or dinner plans for Christmas and New Years.

SEAFOOD BRUNCH: Pairing Bubbles with the Ocean's Bounty

For a seafood-focused brunch, crisp, chardonnay-based sparkling (Blanc de Blanc) wines are the way to go. These wines bring a refreshing zing that complements prawns, oysters, smoked salmon, and creamy dips.

🍷 **Bellebonne Bis Blanc de Blancs (Tasmania)**: A stunning release by winemaker Natalie Fryar, offering brightness and finesse.

🍷 **Champagne Pol Roger Brut Réserve (NV)**: A timeless classic for a luxurious touch from this French House

🍷 **Deviation Road Blanc de Blancs (Tasmania)***: A sophisticated choice to elevate your seafood spread with this 100% Chardonnay sparkling

THE CHRISTMAS ROAST: Perfect for Turkey and Pudding

To match the richness of roast turkey and the decadence of Christmas pudding, choose sparkling wines with layers of flavour and a story to tell.

🍷 **Frerejean Frères Premier Cru NV Brut** : This Champagne boasts a fuller mouthfeel , is a blend of Chardonnay and Pinot Noir aged for a minimum of five years and has a fascinating Napoleonic heritage.

🍷 **Delamere Rosé NV (Tasmania)**: A vibrant option that pairs beautifully with both white meats and desserts, with .."an added layer of complexity from the bottle-aged reserve in this delicious 2022 blend"

🍷 **House of Arras Grand Vintage 2019 (Tasmania)**: A Tasmanian gem offering elegance and depth. Showcasing remarkable depth of flavours from seven years on lees. Awarded Gold at several international and Australian Wine Shows in 2024, including Decanter's World Wine Awards, Sydney Royal Wine Show and Australian Sparkling Wine Shows.






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WORK CHRISTMAS PARTY: Affordable Yet Impressive

When catering for a crowd, you need versatile, budget-friendly sparkling wines that still deliver on flavour. Here are my recommendations for festive work parties:

 **Redbank Emily Chardonnay Pinot Noir Brut NV (South Australia):** Fresh, easy-drinking, and perfect for large groups (with chardonnay from King Valley)


 **House of Arras “A” (Tasmania):** With 36 months on lees, this wine delivers a delightful 'umami' character- at an accessible price point.


 **Veuve Amiot Crémant de Loire Brut C:** Crémant is a category of French sparkling wines that are produced using the same traditional method as Champagne, yet from other regions. This wine is a blend of Chenin Blanc, Chardonnay and Cabernet Franc varieties


NEW YEARS EVE: Sparkle Into 2025

It has been a tricky year for us all with plenty of ups and downs, so its time for you, your friends and family celebrate and indulge, you deserve it!

Whether you're hosting with a small group of friends or planning a larger soirée, splash out on one or two special bottles that you can savour, while toasting the arrival of 2025; for you this could mean a Grand Marque Champagne, a bottle of Grower Champagne or a special bottle of Australian Sparkling Wine.

 **Croser Vintage 2020 (Adelaide Hills):** I just can't go past this brilliant price-point and elegant mouth feel. One of Ed Carr's classic creations under the Accolade brand, this is a balanced and complex wine, brimming with brioche and lemon meringue flavours.

 **Black Label Champagne Lanson Brut Magnum 1.5L :** If you're hosting a group, serve this elegant Champagne in a magnum - perfect for sharing! Lanson, with a pedigree and history that rivals any Champagne house, the magnum price-point is easily one of the best value non vintage Champagnes around. It has a fine and elegant palate and a soft and pure texture to set the evening off to a great start.

 **DAOSA Blanc de Blancs 2019 (Adelaide Hills):** A light yet layered sparkling wine that's guaranteed to impress. The Bizot vineyard is located in the heart of Piccadilly Valley sub-region in the Adelaide Hills and is one of the highest vineyards in the valley at 550m altitude. (Planted by Petaluma in 1995/1996 for DAOSA with Chardonnay)