

French Wine 101 – Affordable Bubbly

Crémant – sparkling wine made in the Champagne method, from anywhere other than Champagne. Affordable bubbly.

Grape varies, it's all bubbly.

Pale lemon color, natural carbonation, refreshing acidity+

Foodwineclick approved under \$20: Crémant di Limoux, Crémant du Jura, Crémant de Bourgogne, Crémant d'Alsace

Other Possibilities– Vouvray, Montlouis, Bugey,

Pairs with: parties, celebrations, fried foods, spicy foods, fish, fowl.

In the Wine Shop:

Sparkling Wines have their own section

Sweetness level – “Brut” is best

Look for “Crémant” – like Champagne, half the price

Past that, grab the bottle that pops out to you!



Opening the Bottle Like A Pro:

- Remove the foil.
- Cover the top with a towel (unless you want to get covered in bubbly).
- Un-twist the cage closure, usually ~6 1/2 half-turns.
- Don't remove the cage.
- Twist the bottle (not the cork) to gently open the cork like a pro
- No loud pop, the French say it should sound like a French woman's sigh.