



Photo by Marcus Nilsson

## Sparkling Wines For Every Occasion and Budget

*From the every day to the exclusive, these bubblies from around the globe suit every palate and wallet. Recommended bottles for \$25 and under to over \$100.*

by The Editors of Wine Enthusiast

[Wine Enthusiast Magazine](#)

With high-quality sparkling wine available at every price point, there's no need to limit consumption to special events. We've assembled our tasters' favorite bubblies from \$25 or less—bottles that are ideal for casual gatherings and meals—up to the ultra-splurges destined for milestone celebrations.

No matter the reason for indulging your fizzy bliss, with this many great choices, you can't go wrong.





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## \$25 and Under

Make any weeknight special by popping one of these bottles. Whether pairing with takeout or something whipped up quickly at home, these wines will refresh body and soul. While Champagne has priced itself out of this bracket, the world offers plenty of other choices, from classic Crémants and Cavas to the new wave of sparklers from Germany.

[G. D. Vajra 2015 Moscato d'Asti; \\$17, 5.5% abv, 92 points.](#) Fresh, fragrant and sweet, balanced by acidity; \$17, 92 points. Multiple U.S. Importers. *Editors' Choice.*

[Bailly-Lapierre NV Brut \(Crémant de Bourgogne\); \\$25, 12% abv, 91 points.](#) Ripe and soft, impressively rich, with tight citrus minerality. Ruby Wines Inc.



[Domaine Zinck NV Brut \(Crémant d'Alsace\); \\$22, 12.5% abv, 91 points.](#) Rich notes of shortbread balanced by lemony freshness. HB Wine Merchants.



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**Mumm Napa NV Brut Prestige (Napa County); \$24, 12.5% abv, 91 points.** Crisp and vibrant, becoming richer on the finish.

**Domaines Paul Mas NV Côté Mas Méthode Ancestrale (Blanquette de Limoux); \$18, 7.5% abv, 90 points.** Remarkably light and easy to drink. Esprit du Vin. *Editors' Choice.*

[Parxet 2014 Brut Reserva \(Cava\); \\$22, 11.5% abv, 90 points.](#) Crisp and citrusy, exuding elegance and freshness. Biagio Cru & Estate Wines, LLC.





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## \$26-\$50

Turn a casual weekend gathering into a celebration by starting off with one of these Proseccos. They'll brighten and enliven the palate, priming your guests for the main event. The Lambrusco pairs wonderfully with pre-dinner noshes, while the rest of the wines are traditional method sparklers, made using the same exacting techniques as Champagne.

[Loimer 2013 Extra Brut \(Niederösterreich\); \\$30, 12% abv, 91 points.](#) Light bodied and dry, yet expresses almost honeyed richness. Craft + Estate–The Winebow Group.

[Ridgeview Estate 2014 Bloomsbury \(England\); \\$35 points, 12% abv, 91 points.](#) Frothy and lively, with refreshing, tart fruit flavors that takes you green pastures. Siema LLC.





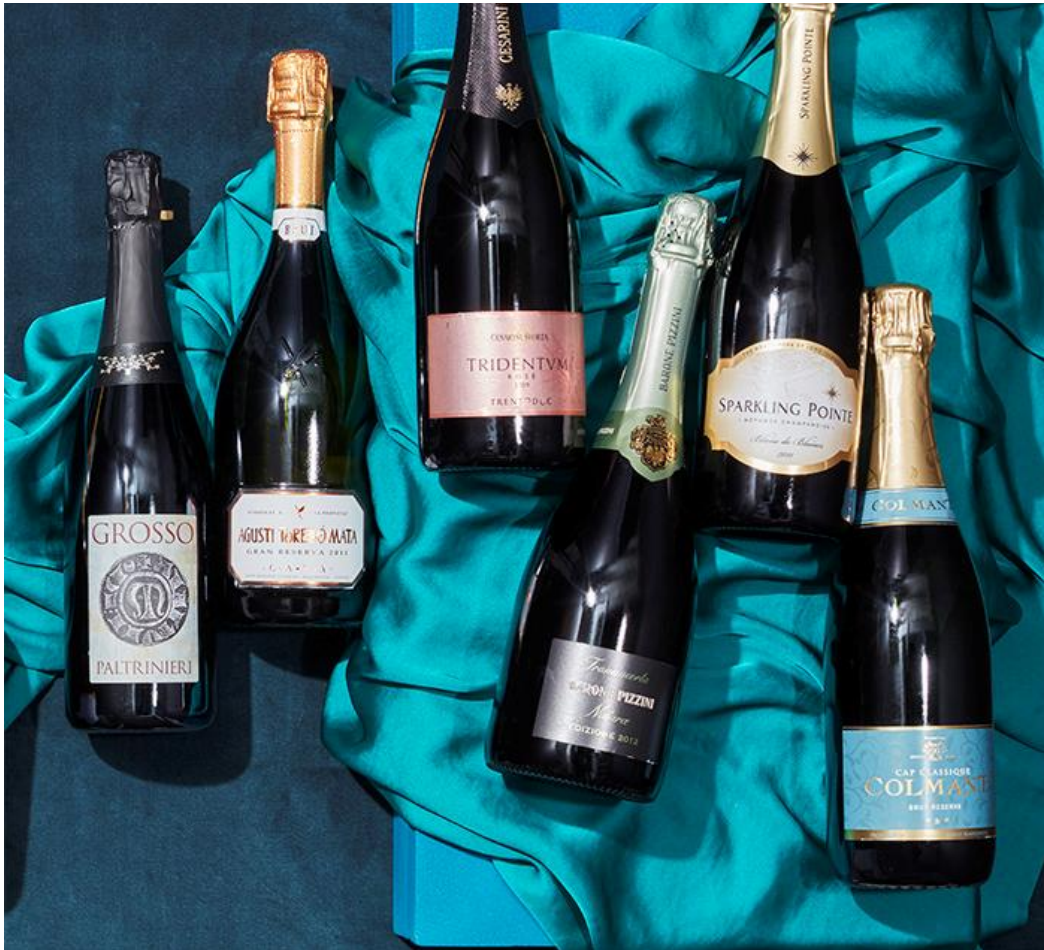


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**Barone Pizzini 2012 Naturae Metodo Classico (Franciacorta); \$45, 12% abv, 91 points.** Delicate, enticing mineral framed in fresh acidity. Leonardo LoCascio Selections–The Winebow Group.

**Colmant NV Cap Classique Brut Reserve (Western Cape); \$44, 12.5% abv, 90 points.** Notes of toasted apple, orange peel and baking spice lifted by ample acidity. Kysela Père et Fils.





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## \$51-\$100

Here, we finally reach the domaine of Champagne and its equivalents from other parts of the world: Italy's Franciacorta, English fizz and upper-end efforts from California, Oregon and Tasmania. These are complex wines, capable of accompanying multiple dishes throughout a meal.

[Taittinger 2008 Millésimé Brut \(Champagne\); \\$95, 13% abv, 97 points.](#) Crisp and rich at the same time. Drink now or age until at least 2018.

Kobrand. **Cellar Selection.**

[Billecart-Salmon NV Brut Sous Bois \(Champagne\); \\$80, 12% abv, 95 points.](#) The structure of this wood-fermented and aged Champagne marks it for aging. Billecart Salmon USA. **Cellar Selection.**

[Alfred Gratien 2004 Brut Millésimé \(Champagne\); \\$90, 12% abv, 94 points.](#) Textured, mineral-driven and full of nervous energy. Mionetto USA. **Editors' Choice.**

[Pierre Gerbais NV L'Osmose Extra Brut \(Champagne\); \\$61, 12% abv, 94 points.](#) Perfumed, crisp and ready to drink. Becky Wasserman Selections. **Editors' Choice.**







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**[Gusbourne Estate 2011 Brut Reserve \(England\); \\$60, 12% abv, 93 points.](#)** A serious, well-brought-up wine, with a straight, upright back. Broadbent Selections, Inc.

**Frank Family 2012 Brut Rosé (Carneros); \$55, 12% abv, 92 points.** Inviting notes of peach and strawberry finish with a twist of candied orange peel.

**[Le Brun de Neuville NV Lady de N. Cuvée Clovis \(Champagne\); \\$67, 12% abv, 93 points.](#)** Aged for seven years before disgorging to delicious maturity. Holiday Beverage. *Editors' Choice.*

**[King Estate 2008 Blanc de Noirs \(Oregon\); \\$55, 13.5% abv, 92 points.](#)** Finely detailed Pinot Noir, with a fine bead and impressive length. *Editors' Choice.*

**[Apogee 2012 Deluxe Vintage Brut \(Tasmania\); \\$80, 12.5% abv, 92 points.](#)** Shows a rich, cashew character augmented by two years of aging on lees. American Estates Wines, Inc.

[Charles Heidsieck NV Brut Réserve \(Champagne\); \\$65, 12% abv, 92 points.](#) Deliciously balanced between ripe fruit and a crisp edge. Folio Fine Wine Partners. ***Editors' Choice.***



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## Over \$100

Once the exclusive realm of Champagne, these heights are now being reached by examples from California and Spain. These are the ultimate expressions of sparkling wine artistry, shining with clarity and complexity, bringing brilliance to the table. Sure, they're expensive, but you can't take it with you.



[Krug 2002 Brut \(Champagne\); \\$259, 12% abv, 100 points.](#) A fabulous wine from the greatest Champagne vintage so far this century. Moët Hennessy, USA. **Cellar Selection.**

[Salon 2004 Le Mesnil Blanc de Blancs Brut \(Champagne\); \\$520, 12% abv, 98 points.](#) Complex and concentrated, capturing the essence of Chardonnay in Champagne. Vineyard Brands. **Cellar Selection.**

**Iron Horse 2003 Joy! (Green Valley); \$250/1.5 L, 13.5% abv, 98 points.** Equal parts Chardonnay and Pinot Noir, left on the yeast for 10 to 15 years.

[Louis Roederer 2009 Cristal Brut \(Champagne\), \\$249, 12% abv, 97 points.](#) The balance between ripe fruit and crisp texture makes it seem almost alive. Maisons Marques et Domaines Ltd. **Cellar Selection.**

**Schramsberg 2008 J Schram Rosé (North Coast); \$150, 13.1% abv, 96 points.** A beautiful, complex and complete wine that's just coming into its own. **Cellar Selection.**





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**[Pol Roger 2008 Rosé Brut \(Champagne\); \\$130, 13% abv, 94 points.](#)**

Beautifully ready to drink, with crisp acidity to balance the soft richness. Frederick Wildman & Sons, Ltd.

**[Pommery 2004 Cuvée Louise Brut \(Champagne\); \\$120, 13% abv, 94 points.](#)**

A rich, mature wine, with toast and almond flavors. Vranken Pommery America.

**[Raventós I Blanc 2007 Manuel Raventós \(Spain\); \\$120, 12% abv, 93 points.](#)**

As complex as Cava gets, with impeccable balance. Skurnik Wines, Inc. ***Editors' Choice.***