

# Bill Zacharkiw: Top 10 sparkling wines at the SAQ that cost less than \$30

With more than 200 under-\$30 sparkling wines available, the choice can be overwhelming. Here are my personal favourites



*BILL ZACHARKIW, SPECIAL TO MONTREAL GAZETTE*

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All sparkling wines should be served at 8C and are meant to be drunk immediately. *PIERRE OBENDRAUF / MONTREAL GAZETTE FILES*

It's the festive season once again, and that means more people are buying sparkling wines. There are more than 200 sparkling wines available under \$30. So, what to buy? Here are 10 that I would gladly serve at my next party. All sparkling wines should be served at 8C and are meant to be drunk immediately.

Cava, Brut, Selección, Villa Conchi, Spain sparkling, \$15.30, [SAQ # 12956456](https://www.saq.com/page/fr/saqcom/vin-mousseux/villa-conchi-cava-brut-seleccion/12956456) (<https://www.saq.com/page/fr/saqcom/vin-mousseux/villa-conchi-cava-brut-seleccion/12956456>). Finessed bubbles, browning apples, citrus and a solid mineral finish. Comfortable and a crowd pleaser. Grape variety: macabeo, parellada, xarel-lo, chardonnay. Residual sugar: 12 g/L. Food pairing idea: Apéritif, spicy shrimp.

Cava, Brut, Parés Baltà, Spain sparkling, \$16.75, [SAQ # 10896365](https://www.saq.com/page/fr/saqcom/vin-mousseux/pares-balta-cava-brut/10896365). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/pares-balta-cava-brut/10896365>) Organic. Like biting into a fresh apple; so crisp. Dried flowers, hint of almond. Not the most elegant, but much complexity and flavour. Grape varieties: parellada, macabeo, xarel-lo. Residual sugar: 5 g/L. Food pairing: apéritif, smoked fish.

Prosecco, Foss Marai, Italy sparkling, \$19.90, [SAQ # 12580250](https://www.saq.com/page/fr/saqcom/vin-mousseux/foss-marai-prosecco/12580250). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/foss-marai-prosecco/12580250>) Nuanced fruit with pear and peach. Large bubbles and with a dry finish. Classic festive Prosecco. Grape variety: glera. Residual sugar: 11 g/L. Food pairing: apéritif.

Crémant du Jura, Brut, Blanc de Blanc, Domaine Baud, France sparkling, \$21.35, [SAQ # 12397501](https://www.saq.com/page/fr/saqcom/vin-mousseux/domaine-baud-blanc-de-blanc-brut/12397501). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/domaine-baud-blanc-de-blanc-brut/12397501>) Great Jura showing classic hazelnut and brioche, with a mineral finish. Textured and rich, this is perfect to serve with heavier canapés. Residual sugar: 4.3 g/L. Grape variety: chardonnay. Food pairing idea: apéritif, lobster, foie gras.

Crémant de Limoux rosé, La Rose No 7, Domaine J. Laurens, France sparkling, \$21.65, [SAQ # 12575274](https://www.saq.com/page/fr/saqcom/vin-mousseux-rose/domaine-j-laurens-la-rose-no-7/12575274). (<https://www.saq.com/page/fr/saqcom/vin-mousseux-rose/domaine-j-laurens-la-rose-no-7/12575274>) Bright field fruit, with strawberry leading the way. Touch of herbs adds complexity; like their non-rosé, very classy. Residual sugar: 12 g/L. Grape varieties: chardonnay, chenin blanc, pinot noir. Food pairing idea: apéritif, bruschetta.

Crémant de Bourgogne rosé, Perle d'Aurore, Louis Bouillot, \$22.60, [SAQ # 11232149](https://www.saq.com/page/fr/saqcom/vin-mousseux-rose/louis-bouillot-perle-daurore/11232149). (<https://www.saq.com/page/fr/saqcom/vin-mousseux-rose/louis-bouillot-perle-daurore/11232149>) Though more nuanced than previous

vintages, this remains the standard inexpensive rosé. Delicate fruitiness, textured, but with refined bubbles. Residual sugar: 12 g/L. Grape varieties: pinot noir, gamay. Food pairing: apéritif, salmon tartare.

L'Hereu Conca del Riu 2015, Josep Maria Raventos i Blanc, Spain sparkling, \$23.05, [SAQ # 12097946](https://www.saq.com/page/fr/saqcom/vin-mousseux/raventos-i-blanc-lhereu-conca-del-riu-2015/12097946). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/raventos-i-blanc-lhereu-conca-del-riu-2015/12097946>) Unbeatable for the price. Subtle notes of apple and pear wrapped around a core of minerals and bitter nuts. The bubbles show great finesse and exceptional depth. Buy this. Grape variety: macabeo, parellada, xarel-lo. Residual sugar: 4.8 g/L. Food pairing: apéritif, terrines, smoked fish.

Trento, Brut, Méthode Traditionelle, Ferrari, Italy sparkling, \$24.95, [SAQ # 10496898](https://www.saq.com/page/fr/saqcom/vin-mousseux/ferrari-brut/10496898). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/ferrari-brut/10496898>) Refined with Champagne-like bubbles. Salty mineral finish, that is dry and finessed. Brioche notes as well. Grape variety: chardonnay. Residual sugar: 7.3 g/L. Food pairing: apéritif, raw oysters, cold seafood like shrimp and mussels.

Vouvray, Brut, Épaulé Jeté, Catherine et Pierre Breton, France sparkling, \$27.80, [SAQ # 12100279](https://www.saq.com/page/fr/saqcom/vin-mousseux/catherine-et-pierre-breton-epaule-jete/12100279). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/catherine-et-pierre-breton-epaule-jete/12100279>) A personal fave. This is so interesting. More floral than previous vintages, with apples and a fresh mushroom note. Substantial mouth; great with a meal. Grape variety: chenin blanc. Residual sugar: 8.8 g/L. Food pairing: apéritif, foie gras, pasta with clams.

Montlouis Mousseux, Triple zero, Domaine la Taille aux Loups, France sparkling, \$28.45, [SAQ # 12025301](https://www.saq.com/page/fr/saqcom/vin-mousseux/domaine-la-taille-aux-loups-triple-zero/12025301). (<https://www.saq.com/page/fr/saqcom/vin-mousseux/domaine-la-taille-aux-loups-triple-zero/12025301>) Ultimate oyster wine. Bone dry, super mineral, with just a hint of apple and stone fruits. Salty finish. Makes you want oysters. Grape variety: chenin blanc. Residual sugar: 1.6 g/L. Food pairing: apéritif, raw oysters.

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