

The Wine Life

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Champagne by Any Other Name

In the heart of winter here, the February cold can be glacial and numbing in its intensity, but nothing a roaring fire, a blanket and a warming beverage can't overcome. If you're not fortunate enough to flock to the south for a reprieve from the cold, then in New Hampshire you must either sink...or ski.

February is also a month for lovers; and we at the New Hampshire Liquor & Wine Outlets have a sweetheart of a sale and invite you to save on cordials, Champagne and sparkling wines. Whether your drink for the scene above is a swirling snifter of Grand Marnier or a glass of Champagne (that although served cold, always seems to warm the heart), you're sure to shake the chill from your bones.

Though most of us don't think of Champagne as an everyday beverage, the world now produces wonderful quality sparkling wines in all price ranges that make them affordable for almost every day. There's Prosecco, the unheralded Italian sparkler often made in the traditional Champagne method, which offers refreshing and festive flavors and is usually priced less than twenty dollars. The Spanish have Cava, which is also typically made in the traditional method with indigenous Spanish grapes and can be found in excellent quality for sometimes less than ten dollars a bottle, which makes it almost guiltless for regular sipping. Then there are the wines from our own backyard in California, which produce truly world-class sparkling wines and should not be missed.

But where would the wine world be without the tried and true legendary bubbly that started it all and by which all others are compared? Champagne. It is the only sparkling wine that can be called by its eponymous name made within this famed demarcated area in northern France — a law that was established upon the signing of the Treaty of Versailles in 1919 at the conclusion of World War I. Anywhere outside of this area, in either France or other

countries in the European Union, must call these products sparkling wines.

Champagne is made generally with three grape types: Chardonnay, Pinot Noir and Pinot Meunier. House blends are usually combinations of all three, while the more provocative and top wines (cuvée de prestige) are usually either 100% Pinot Noir or Chardonnay.

Champagne and sparkling wines go with almost any food — from the spiciest Thai to even something as esoteric (and strange) as steak tartare. It is the high acidity in Champagne that brightens almost anything you pair it with and makes it such a joy to drink. So, even on a cold winter's eve after a hard day (even a Tuesday!) try reaching for some bubbly for a sure change in latitude.

Sweetheart of a sale

Save
15%

on the purchase of any one bottle, 750ml or 375ml, of Champagne, Sparkling Wine, Cordial or Liqueur.*

Feb. 1st - 28th

Prices you'll adore

* Exclusive and last chance items not included.



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