

ESSENTIAL

ESSENTIALS FOR THE *Steamboat* LIFESTYLE



Winter 2015 • Spring 2016

CHAMPAGNE

Sparkling Wine Recommendations

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Sparkling wine, bubbles, Champagne or whatever you want to call it tends to be synonymous with celebration or too often considered a luxury item. There are many examples of sparkling wine around the world but Champagne only comes from the Champagne region of Northeast France. Others include Cava from Spain, Franciacorta from Lombardi, and Sekt from Germany. These wines are extremely versatile often perfumed and aromatic, but also forceful and rich. Bubbles can also pair with everything from assorted cheeses to oysters and fried chicken which is my personal favorite.

Sommeliers - Beverage Pros, Andrew Fossom and Brett Forsberg are available to assist with expert advice at Ski Town Wine and Spirits, as well as Bistro C.V. in Steamboat Springs. Ski Town Wine and Spirits offers wine tastings every Friday and Saturday through April at 2300 Mount Werner Circle. Call them at 970.879.1660 for more details concerning tastings, deliveries, and more.



\$ Poema Cava

ORIGIN: Penedés, Spain
 TASTING NOTES: pear, lime skin - tart & dry
 FOOD PAIRINGS: briny oysters, sushi & fried leeks

\$\$ JCB Rose #69

ORIGIN: Burgundy, France
 TASTING NOTES: red berry aromas - crisp & lively
 FOOD PAIRINGS: Wagyu Satay, manchego cheese & speck

\$\$ Szigeti Grüner Veltliner

ORIGIN: Burgenland, Austria
 Tasting Notes: ripe Granny Smith apple & fresh bread
 Food Pairings: braised pork & pie

\$\$\$ Pierre Gimonnet Cuvee Cuis 1er Cru

ORIGIN: Champagne, France
 Tasting Notes: brioche, white flowers & lemon
 FOOD PAIRINGS: fried chicken

\$\$\$\$\$ Salon Blanc de Blancs 1999

ORIGIN: Champagne, France
 TASTING NOTES: lemon curd, toast, & almond paste
 Food Pairings: *Pair with Life!*

