



LEO
SHINES IN OUR
***MEN**
OF

DECEMBER 2006

The
Descending
Wine
Course

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Lesson 21 > Champagne, Reconsidered

Unjustly relegated to service as an aperitif or accessory, champagne is woefully underutilized. The guy who takes champagne from cocktail hour to the dinner table is the one with true wine style.

- ➔ Champagne's bracing acidity makes it an ideal partner for a wide variety of foods, one of the most pleasant surprises being its affinity for cheese. Use those bubbles to scrub the palate clean.
- ➔ A vintage-dated champagne from a good maker has all the structure of a fine white Burgundy (or for that matter, a red one). A bottle with a few years on it will have plenty of toasty richness for a roasted chicken, turkey, or other wintry game.
- ➔ Rosé champagne may be the most versatile wine in the world, toeing the line between powerful white and light red. It, too, finds its full voice alongside game birds or dishes incorporating ham or bacon, such as *saltimbocca alla romana*. —DAVID LYNCH

One to try | Henriot Souverain NV, \$40 | An affordable nonvintage brut for the dinner table