

TOP FOOD PAIRINGS WITH CHAMPAGNE

CLASSIC

Brut

(Low sugar content, dry, slight hint of sweetness)

- Steak
- White Truffle
- Fried Potatoes
- Citrus
- Fried Chicken



DRY

Extra-Brut & Brut Nature

(Extra dry, extra crisp, known for flavors of lemon and green apple)

- Lobster
- Roast Chicken



Blanc de Blancs

(100% Chardonnay, crisp, citrus-driven style)

- Caviar
- Oysters
- Macaroni & Cheese
- Light Fish



ROSÉ

(Red fruit aroma and flavor, styles range from dry to sweet)

- Duck
- Pizza
- Crab Cakes
- Spicy Food
- Meaty Fish
- Cured Meats & Fish

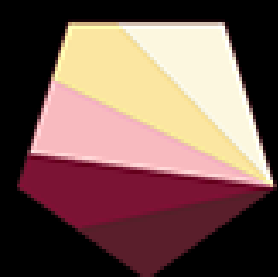
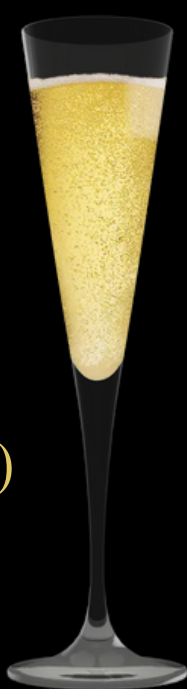


SWEET

Demi-Sec

(“Half dry”, sweet, containing 32-50 grams of sugar per liter)

- Popcorn
- Octopus



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