# BUBBLY

# legha Roy

ampagne. which till ecently was considered a drink for the rich and affluent, is fast gaining popularity among the Indian middle class. And Kolkata is definitely not lagging behind. Champagne, a sparkling wine, has long been a beverage associated with celebrations. a linkage that dates to the kings and queens of France. Rajiv Singhal, ambassador of Champagne to India, who was present at a city hotel recently, spoke about the bubbly drink at large. Consul General of France. Fabrice Etienne and chef Sharad Dewan were also present on the occasion. The chef showed some delicacies,

which can accompany champagnes.



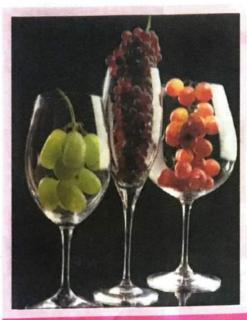


# HOW TO OPEN A BOTTLE OF CHAMAPAGNE?

- Ensure that the bottle is not shaken. Peel off the foil over the cork and point the bottle away from you.

  Remove the metal cover over the cork. Hold the cork in one hand and the bottle in the other.

  Gently twist the bottle without moving the cork.



### RAJIV SINGHAL ANSWERS SOME COMMON QUERIES ABOUT THE BUBBLY

### How are champagnes classified?

Champagne is classified on the basis of the grape used, age of the wine, place of its origin and sugar level. Depending on the sugar content, champagne is classified as sweet, dry, brut and extra brut.

### is champagne a part of the wine family?

Any wine that is bubbly is called champagne. But I would like to clarify that not every sparkling wine is champagne. Champagne has a particular intensity and texture. It needs to be really smooth.

### It's generally believed that wine gets better with age...

Its basically not about the age, its about the vintage year. The year in which the grape is harvested is called a vintage year. For champagnes, it is vintage when 95% of the wine comes from the grape.

### Once the cork is opened, how long can we store champagne?

Ideally, one should not keep the bottle for more than a couple of days. You should cap the drink with a champagne stopper and refrigerate it.

### What are the popula champagnes in India?

Moet and Chandon are popular in India. Besides, Cattier and Laurent Perrier are also gaining popularity

A champagne you would suggest for women? Laurent Perrier Rose, a



Rajiv Singhal, ambassador of Champagne to India





Consul General of France, Fabrice Etienne

pink coloured champagne, is popular with women. The mild and fruity flavoured drink is refreshing and has a smooth texture

### TYPES OF CHAMPAGNE

# Philippe Gonet Blanc

de Blancs This zesty bubbly is a mineral-based champagne. The stray-yellow champagne has a sparking texture and can accompany chicken risotto.

### **Veuve Clicquot** Ponsardin

Made from three grape pulps, the drink is sugary and has a smooth texture. Dassy gold in colour, the drink goes well with samosa taco shell and masala ahuani.

### Laurent Perrier Rose

This pale salmon coloured champagne has the aroma of strawberries and black cherries. Slightly acidic in taste, one gets to taste prominent flavours of berry fruits in the drink. You can have baked makha sandesh, a Bengal specialty with it.

### Drappier

Fruity in taste, Drappier is a perfect drink for people with a sweet palate. You can have chicken pizzas with this light yellow champagne.

### Krug Grand Cuvee

Different vintages make up a Krug. Smoky in taste, it has aromas of coffee, dark chocolate and caramel Chicken teriyaki, a Japanese dilicacy, goes well with it. Teriyaks are sweet and high on the soy sauce.

### **Taittinger**

The pale golden coloured wine with fine bubbles is marked by refined Chartennay fruit flavours and has a balanced acidic taste. Bengali delicacies like chingri malai curry on rice can accompany it.









## THE CHAMPAGNE CHEAT SHEET

- away from light

- should he served in dhote glasses

