

A Bubbly BUYER'S GUIDE



Choosing the right champagne can be confusing AF. Jen Pelka, owner

of San Francisco's new champagne bar The Riddler (it's run by an all-girl gang; go there now), breaks down how to buy a bottle for any bash or budget

TO GET THE PARTY STARTED

"Don't be shy about going for a magnum. People go crazy for them, and a lot of small houses make them for surprisingly cheap—much cheaper than actually buying two bottles. Be prepared to be the belle of the ball." **She recommends** "Krug, Pol Roger, or Pierre Gimonnet & Fils [from \$80]."

When you're ON A BUDGET

"If you want true champagne—that is, made in 'Champagne, France'—it's almost impossible to find one for under \$20." **She recommends** "Crémant de Loire—made in the same method but comes from the neighboring Loire Valley—by Langlois, M. Bonnamy, or Tissot Crémant du Jura. A perfectly delicious affordable alternative [\$14 to \$25]."

For NEW YEAR'S BRUNCH

"Inexpensive cavas and proseccos are great for brunch cocktails—but think

beyond the Mimosa!" *She recommends* "La Marca Prosecco [\$14]. Mix with grapefruit juice and add a sprig of thyme or rosemary. Or pick another juice, add a sugar cube and a dash of Angostura bitters, and pour sparkling wine on it all."

When you WANT TO IMPRESS

"I love Veuve Clicquot, and it's a house people know." *She recommends* "Instead of the basic label, try the Veuve Clicquot Rosé [\$67]."

In the mood for SOMETHING TOTALLY DIFFERENT

"Go to your favorite wine store. Now avoid all the big labels you recognize. Instead, ask for an indie 'grower-producer.' The clerk will probably hand you something delicious and lower in price, and tell you a story about the unique way that vineyard makes its champagne." *She recommends* "Pierre Péters [from \$50]." —*Andrew Richdale*

