

AURELIE FROIDEVAUX



UK

HEAD SOMMELIER AT VIVAT BACCHUS

Which is your favourite Champagne/Sparkling wine?

It's a tough question as it will depend of my mood, the company and of course if I'm eating, what I will pair with it. If I had to choose one, it would be Billecart-Salmon Blanc de Blancs, it has a beautiful balance, refreshing, the bubbles are lively and it has a lovely raspberry note on the palate.

Which sparkling wines or regions do you think are the most underrated?

Well, I have been speaking a lot about it with colleagues and friends. For me, the country which I think is underrated for their sparkling, is Brazil. They are a new world wine country, they have been producing sparkling wines for quite awhile, but they are still not very popular in Europe. "I Love Brazil" from Serra Gaucha, is a lovely sparkling made of Muscato. It has a lovely minerality with a fruity, such as pear and Pink Lady apple, finish. It is lovely to start as an aperitif or with dessert.

Do you have a particular favourite sparkling wine food pairing?

Yes, I do. Cheese and sparkling wine. So many people think that cheese is made only for red, what a lie! My favourite one is the Cabri d'Ici (fresh goat cheese) with a Crémant de Loire Rose. The creaminess of the cheese with the lively bubbles and the red berries notes are just unbelievable!

JEAN DUMONTET

SOMMELIER AT THE HÔTEL DE LA POSTE IN CHAROLLES, FRANCE

Which is your favourite Champagne/Sparkling wine?

I like Blanc de Blancs and non dosage Champagnes. I particularly like Champagne winemakers like Francis Boulard and Pascal Agrapart.

Which sparkling wines or regions do you think are the most underrated?

Burgundy is not known for its sparkling wines but have a fabulous product, I think Louis Picamelot Rully in particular is good.

Do you have a particular favourite sparkling wine food pairing?

There are so many dishes that go well with sparkling wine, for a taste of spring, I would suggest shellfish with apple jelly. I (re)discovered this week, Mumm Brut Champagne and this would make an interesting choice with the dish, as it has a freshness but also a full and delicate mouth. I would also suggest Louis Picamelot Crémant de Bourgogne Cuvee Jean-Baptiste Chautard, vintage 2008.



FRANCE

FRÉDÉRIC DOUCET

Jean Dumontet (left) with Chef Frédéric Doucet (right). Suggested dish of shellfish with apple jelly was prepared by Frédéric Doucet who was awarded a Michelin Guide star in 2012.



Red crayfish leg, knives, shells, avocado, grapefruit, artichokes, Granny Smith apple, cauliflower, carrot, cucumber, salad of young shoots, thoughts petals, lemon juice and zest, juice and shells granny apple for jelly.