

# UPROXX

## The Best Bottles Of Champagne For New Year's Eve, Ranked



**Champagne** is a celebratory drink. It's also something that lifts your spirits when you're down. A nice way to reflect gratitude for what was or excitement for what's to come. Point being, there's just something about the **effervescent** wine from France that works in myriad occasions — even when you're digging into **a bucket of fried chicken from the Colonel**.

Wild take of 2022: Champagne is great. Take that to the bank.

**Champagne** — the real stuff from France, not the California sparkling wine **mislabeled** “champagne” — is a complex drink to make. Champagnes all fall under fairly strict guidelines. They need to be a blend of Pinot and Chardonnay grapes (with Meunier making an appearance), generally spend three to five years cellared in oak, must be made in Champagne, France, and so forth. Beyond those law-bound parameters, this is all about taste. Hopefully, this list will give you a sense of which **bottle of champers** might suit your palate.

Let's dive in!

*Pro Tip: Whichever bottle you choose, you'll want to get it chilling at least 24 hours before the ball drops. That means the 30th!*

### 1. Bollinger Special Cuvee Brut



BOLLINGER

**Average Price:** \$65

### **The Champagne:**

Bollinger has spent centuries becoming the icon it is today. The wine got a huge boost when it became the champagne of Queen Victoria's court in the late 1800s, which led to it being the official drink of Ian Fleming's James Bond. Thanks to the guidance of Lily Bollinger post-WWII, the brand became the champagne the adventurers, jet-setters, and so-called cool kids drank.

### **Tasting Notes:**

This draws you in with a sense of over-ripe peaches next to tart apples stewed with dark spices and wine. That spice and apple bring about an almost apple butter feel as the svelte nature of the sip leads towards a brioche loaded with walnuts and that spiced stewed apple next to a buttery foundation.

This is just smooth, subtly bubbly, and just the right amount of dry on the finish.

### **Bottom Line:**

This 100 percent lives up to the hype. It really is that well-rounded, quaffable, and delightful. Cheers! Someone queue up *Auld Lang Syne*.