



A quick guide to
Champagne and Food Matching

Never get it wrong again!

By Amanda Reboul

Champagne Style	Type of food
Non – vintage blend	Red or white meat Fish dishes
Non-vintage Blanc de Blanc	Creamy cheese Salmon Fish based entrees
Non-vintage Blanc de Noir	Strong flavoured, blue veined cheese Poultry Truffles
Non vintage rose	Game duck
Vintage Brut	Oysters Foie gras Game dessert
Vintage Blanc de Blanc	Caviar Crustaceans
Vintage Blanc de Noirs	Truffles Game
Brut Nature	Oysters Lobster Sea urchins
Demi-sec	Creamy desserts Marzipan Pistachio desserts Goats cheese

Non vintage champagne should be served at between 8 – 10 °C, vintage slightly warmer at 10-12 °C. Champagne should not be stored in the fridge for more than a couple of hours – the best way to chill it is to place it in a bucket of ice and water for 30 minutes before drinking.