

MEN'S JOURNAL

Best Champagne and Sparkling Wine to Pop This New Year's Eve

The unmatched joy of **New Year's Eve** lies both in its spontaneity and its predictability. Sure, there are traditions synonymous with the celebration that we've come to expect each and every year, but that doesn't mean we don't look forward to them.

Case in point: the all-important champagne toast. As the clock nears its midnight chime, folks around the world count down the last 10 seconds of the year. Kisses are doled out, confetti is thrown, and glasses of bubbly are joyously clinked.

Champagne has seemingly always been the sip of choice for the occasion. But just like other types of wine, each bottle of champagne and sparkling has their own best-use case (and price point). Some higher-priced bottles might work perfectly for a small shindig, while you might want to explore more affordable options for a large party.

Choosing the Right Bottle for You

Price aside, quality is found in consistency, says Lieven DeGeyndt, founder of Champagne and sparkling wine subscription service **Sparkle-ist**.

"Higher-quality bubbles will be as good, if not better, after the bottle has been open a little while," DeGeyndt says. "Lower-quality bubbles may begin to taste sweet or new flavors that were not present at first may start to appear and can be a little strong. To put it another way: Do you find it easily drinkable, or do you end up sipping it?"

To avoid picking a dud for your NYE celebrations, DeGeyndt suggests seeking out a vintage bottle. Look for a specific year listed on the label as this is often an indicator of better quality. He also emphasizes that Champagne isn't always the be-all, end-all. You're often going to get better quality and taste by buying a high-quality sparkling wine. Think a crémant or cava, instead of a lower-priced Champagne.

“For \$20-\$35 you can find real value—quality bottles that are accessible, fun, and punch above their weight for sheer deliciousness in a glass,” DeGeyndt adds.

So, regardless of what your New Year’s Eve celebration looks like, we’ve got you covered. Here’s the best Champagne and sparkling wine to sip as the ball drops. Please note: Prices are approximate and may vary depending on where you purchase.

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5. Langlois-Chateau Brut Crémant

This polished and fresh crémant is perhaps one of the best bang-for-your-buck options at only \$25 a pop, especially considering the winery is owned by the Bollinger family. Inside the bottle, find 60 percent chenin blanc—with 10 percent reserve wine, meaning it’s been aged longer—and equal amounts of chardonnay and cabernet franc making up the rest. Fine bubbles and invitingly tangy citrus flavors make it perfect for keeping the energy up at the party.

[\$25; langlois-chateau.fr]

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6. Champagne Ayala Rosé Majeur NV

Not a fan of the typical? Try something different this NYE like this blushing rosé dominated by chardonnay with a tint that comes from still red wine, a traditional practice in Champagne. Inside, find both soft creaminess and minerality, with pleasant sweetness and notes of red berries. Its low dosage means you can enjoy multiple glasses and not get a head rush. This also makes it a great option for serving with your New Year’s Eve dinner.

[\$85; champagne-ayala.fr]

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8. Juvé & Camps Reserva de la Familia Gran Reserva Cava

This cava is easy sipping for any occasion, crafted in the wine region of Northwest Spain known as “Green Spain,” bordered in two directions by the Atlantic Ocean and the flagship cuvée of the Juvé y Camps estate winery. It has rich and elegant aromas of white peaches, toasted bread, and hints of citrus. It’s also the choice cava of Spain’s royal family, regularly served at all official banquets.

[\$19; juveycamps.com]

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9. Champagne Bollinger Special Cuvée

Complexity bottled, these bubbles are perfect for the discerning Champagne sipper who doesn’t plan to quickly down the contents of their midnight flute. A carefully crafted blend of pinot noir and chardonnay with a touch of meunier, this is a stellar pick for an uber-dry, aged brut. Inside, find notes of ripe, roasted fruits such as apple and peach, and velvety smooth bubbles.

[\$70; champagne-bollinger.com]

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