



Specially Curated Wines and Champagnes that Will Impress Guests Attending Your Holiday Celebration



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Volume III of a Three-Part Series — Champagne Toasts and Wine Flights

It's the most wonderful time of the year. It's all the more special when you can host magnificent holiday dinners and events for your friends and loved ones. The essential ingredient to having a fearlessly fun, fabulous celebration is the selection of the right wines and champagnes. Whether it is an intimate gathering for eight or larger party of 80, you want your guests to know and feel that you went out of your way to pay close attention to every detail. Adding these exceptional wines to your wine cellar, serving them by the glass, and offering samples as a wine flight, will help cement your status as an excellent holiday host.



Champagne Bollinger

Internationally known as The Champagne of James Bond, this extraordinary champagne is a great one for celebratory toasts including ringing in the New Year. Select several for this year's holiday parties. The Bollinger Special Cuvée 007 Limited Edition was created to celebrate a 40-year partnership. It is the Official Champagne of 007 and the motion picture No Time To Die. Champagne Bollinger has announced production of a limited-edition bottle and gift box designed by internationally renowned Bond photographer Greg Williams. Add Champagne Bollinger Special Cuvée NV, Champagne Bollinger Brut Rosé NV, and certainly the Champagne Bollinger R.D. 2007 to your wine collection. The latter is an exclusive vintage edition.



Château Minuty

If seafood is on the menu of your yuletide party, select the Château Minuty 281 Rosé 2020 as this cuvée pairs well with baked John Dory fish with fennel, scallop risotto, and grilled prawns. The family-owned estate based in Saint-Tropez, a town on the French Riviera, has several refreshing wines that your guests will enjoy. They include the Minuty Prestige 2020, M de Minuty 2020, and Rosé et Or 2020 which you can pair with a strawberry and basil salad, aperitifs, seafood, and bouillabaisse.



Champagne Ayala

Welcome to the House of Ayala. It was founded in 1860 by Edmond de Ayala who also pioneered the “dry champagne” style in 1865. Your holiday party guests can be served the Le Blanc de Blancs 2014 Champagne along with lemony sea bream ceviche, braised veal, and prawn risotto. Produced in small quantities in exceptional years, it is 100% Chardonnay. Add Champagne Ayala Brut Majeur NV which is a blend of Pinot Noir, Chardonnay, and Pino Meunier. The Champagne Ayala Rosé Majeur is ideally served with salmon fillet and pink lamb chops.