

# A WSJ.Vintage Top 10: Sparkling Wines

Will Lyons selects his best bubbly for the season.

**CELEBRATIONS OF ANY** sort lend themselves to a chilled glass of sparkling wine. I like to serve it as an aperitif, at about 12°C (53°F) and accompanied by salty small eats.

So what to look for? Here are some of the most interesting sparkling wines I have tasted in the past 18 months. The list is by no means exhaustive but what I look for is fresh acidity, power and a clean, dry flavor. But perhaps more than any other wine this is a style that is effortlessly easy to enjoy. Simply pop the cork and watch the bubbles as they fizz in the glass.

## BOUVET LADUBAY BRUT NV

Saumur, Loire Valley, France

**PRICE: £10/€12**

You don't need to look very far outside of Champagne for good value sparkling wine. I have been buying and drinking Ladubay for more than 10 years. It's a light style with floral aromatics of honeysuckle, acacia and wildflowers. *Alcohol: 12.5%*



Bouvet Ladubay Brut NV