



PINOT NOIR FROM OREGON RATED **96** POINTS 98

# WINE ENTHUSIAST<sup>®</sup>

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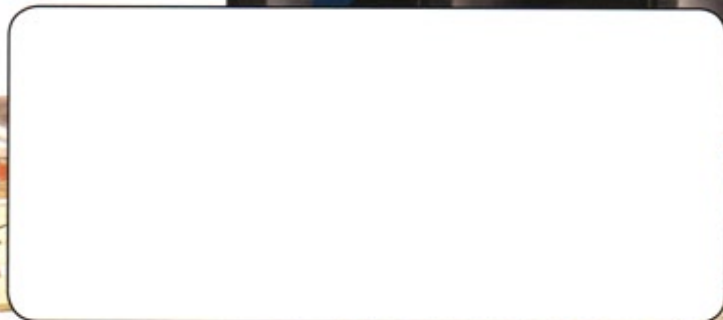
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*Entertain with  
Champagne*  
Let bubbles uplift  
your next fête.

Although one-third of Champagne sales occur in December, any time is right for the time-honored French sparkler. As the days grow longer, there are many reasons to celebrate: Easter, Passover, Mother's Day, Father's Day, weddings, graduations—but any meal is a celebration when you open a bottle of Champagne. Remember, Champagne, made mainly from Chardonnay and Pinot Noir grapes, started its life as a still wine, and it can be enjoyed the same way.

**Seafood appetizers**—think oysters, smoked salmon, or scallops—are a perfect match with a crisp, clean Champagne like Henriot's NV Souverain Brut (94 points, \$45).

Celebrating an **anniversary**? Go for a vintage from your special year. If you met or married 10 years ago, Moët & Chandon's 2002 Grand Vintage (94 points, \$73) or Perrier Jouët's 2002 Fleur de Champagne Brut (93 points, \$139) are excellent options. If your best friends have been together for 12 years, commemorate the occasion with Gosset's 2000 Grand Millésime Brut (93 points, \$90).

Should **brunch** be in your plans, Champagne and eggs are a magical combination. The crisp apple and toasted brioche notes of Lanson's NV Black Label Brut (89 points, \$28) complement **spicy omelets**. Nicolas Feuillatte's NV Brut (89 points, \$36), with its bright acidity and pleasant finish, is ideal alongside classic **quiche**.

Champagne is the natural choice for **white meats** like chicken, pork or veal. Taittinger's NV La Française Brut (90 points, \$35), with its peach and pear notes, works well with sautéed dishes or cream sauces.

Think pink for **Easter**! Rosé is all the rage among the holiday pastels. Seek out first-class examples like Louis Roederer's 2006 Vintage Rosé (94 points, \$70), whose fruit and spice notes are a natural with brunch or dinner, or Veuve Clicquot Ponsardin's NV Brut Rosé (91 points, \$65), whose fresh fruit flavors and touch of pepper are terrific with turkey or roast ham.

If you're keeping kosher for **Passover**, let Laurent-Perrier's Kosher Brut (90 points, \$30) round out your Seder. —MIKE DESIMONE AND JEFF JENSSEN

For more entertaining tips, visit [winemag.com/entertainathome](http://winemag.com/entertainathome)

**SNAP**shot



PHOTO COURTESY OF THE GERMAN WINE INSTITUTE

*German Wine Princesses, Mainz, Germany*

In the German wine industry, royals reign. After competing for titles annually, wine princesses and queens like Ramona Sturm, Annika Strelbel and Elisabeth Born (photographed, left to right, in October 2011) inform the public about Germany's rich wine culture. These young women host and attend events in an effort to ensure German wines get the recognition they deserve. —CHRISTINE HUCKO

**LUXE**Life

**THE VILLA BY BARTON G.**

Opulent doesn't begin to describe Miami's Villa by Barton G., the boutique hotel housed in the late designer Gianni Versace's former South Beach mansion. The circa 1930 Casa Casuarina had been extensively renovated by Versace, and restaurateur/im-



presario Barton G. Weiss took charge of the mansion in 2009, putting his own extravagant stamp on the already over-the-top property. For an unforgettable experience, book the 1,428-square-foot Venus Suite, which comes with two private terraces, one above the famed Thousand Mosaic Pool. One of The Villa's onsite restaurants, the Dining Room, is also covered in rich mosaics, and tables are graced with Versace china. The real highlight, however, is Chef Jeff O'Neill's elegant seasonal selections, available à la carte, or on \$125 or \$175 prix fixe menus. The 17-page wine list is heavy on France, Italy and California, including 23 Champagnes, priced from \$135 to \$1,200. Frescoes, mosaics and sculptures abound in the 19,000-square-foot palace. Amenities in the 10 suites include Frette linens, custom Italian marble bathrooms and personal, British-trained butlers. Stays from \$895 to \$2,250 per night. [thevillabybartong.com](http://thevillabybartong.com) —M.D. & J.J.

PHOTO COURTESY OF THE VILLA BY BARTON G