

Time Out

New York

Boozeclues

Fizzy logic By **James Oliver Cury**

If you're buying a bottle of champagne this week, there's a good chance you'll be bringing it to someone else's house. You may or may not like champagne and you may or may not plan to drink the bubbly you're bringing. But you will almost certainly have to endure that five-second time warp when the host—and possibly other guests—look to see what you've brought. André? You must be joking. Freixenet? You must be unemployed. Veuve Clicquot? Much better. Moët Chandon? Excellent choice. Dom Perignon? Hello!

But what if you bring Lorikeet or Casanova? First of all, you wouldn't be drinking real champagne—if it's not made in the Champagne region of France, it has to be called sparkling wine. More important, few people would know if your bottle is better or worse than those from the big boys. Let someone else bring the Veuve; you can look like you know your stuff and save a few bucks by arriving with an organic champagne, a bubbly rosé or a sparkling wine from a faraway land.

I spent a recent weekend taste-testing more than a dozen new and relatively obscure bottles, and found myself coming back to the organic **Pierre Brigandat brut**. It has just the right balance of fruit, carbonation and acidity, plus the kinds of chalky mineral highlights that add dimension. Nice little bubbles, too. And—since it's biodynamic—I feel like I'm saving the Earth every time I take a sip.



Pierre Brigandat brut
Appellation Wines, 156 Tenth
Ave between 19th and 20th
Sts, 212-741-9474