

Bloomberg

The Six Easiest Ways to Get a Holiday Party Going in an Instant

Rule No. 1: Start with cheese.

Rule No. 2: Get a Wine That Goes With Pretty Much Any Cheese



▲ NV Champagne Bollinger Special Cuvée Brut. Source: Bollinger

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Champagne is the best overall choice to pair with cheese, especially when it's an hors d'oeuvre. The bubbles and bracing acidity of the wine cut the decadent creaminess and rich, salty flavors. This particular brut has refreshing, crisp apple notes and the earthy nuances that go especially well with tangy, savory, soft examples with a rind. Then again, it works well with hard, salty, aged cheeses such as Parmesan. \$90 –*Elin McCoy*