

Party-Perfect Holiday Wine Tips

Here are 5 tips to help make the wines shine at your holiday party . . .

1. Start with the perfect wine trio:

With a great red, white, and sparkling wine on hand, you'll have all your bases covered. Our experts have selected a party-perfect wine trio that will meet every guest's taste preferences, while pairing beautifully with a wide range of foods.

The Red: Remoissenet Santenay Grand Clos Rousseau Red Burgundy

The White: Louis Jadot Chateau des Jacques Bourgogne Chardonnay

The Sparkling: Bon Vivant Brut



2. How much wine to have on hand:

The average guest may consume three glasses of wine over the course of an evening. A bottle (750 ml) contains about six 4-oz glass pours, so be sure to purchase based on the number of guests attending. If you're serving wine, beer, and spirits, the general breakdown is that 50% of guests will prefer wine, 30% beer, and 20% spirits. If you're offering wine and beer only, then plan on 60% preferring wine and 40% beer.

3. How to serve it:

Contrary to popular opinion, it's not hard to serve wines at the perfect temps during a party. Just follow these simple guidelines . . .

Sparkling wines should be served around 45 degrees F. Doing so prevents foaminess when you pour. Keep sparklers in ice-filled bowls to save fridge space. After greeting guests at the door with a glass of sparkling wine, be sure to put the bottle back on ice.

White wines should be served around 55 degrees F. Just keep your whites in the fridge or on ice until you serve them. Then let them breathe in the open as the evening progresses.

Red wines should be served cool—around 65 degrees F.

4. Keep it stocked:

Plan to refresh your wine stations with new bottles every half-hour.

5. Enjoy responsibly:

As you plan for alcoholic beverages, be sure to have plenty of water and other non-alcoholic beverages on hand for your guests. Make sure no one who is drinking will be driving.

Our Wine Team's

TOP 20 Picks

HOLIDAY 2017

1 **2014 Remoissenet Santenay Grand Clos Rousseau Red Burgundy**

Made from 100% Pinot Noir. Aromas of red fruits highlighted by cranberry. The fruits follow through to the palate. Well-balanced, lightweight with elegant acidity.

Pair with salmon



2 **2015 Lawless Oakville Cabernet Sauvignon**

Intensely rich nose of black cherry and graphite. Cassis, blackberry, and mocha flavors with a spicy note of black pepper and subtle tannins.

Pair with roasted meats



3 **Bon Vivant Brut**

California Sparkling Wine made in the French style, using the traditional *méthode champenoise*. This sparkler is made from Chardonnay and Pinot Noir grapes which gives it a crisp, elegant taste.

Pair with soft-ripened cheese and sushi



4 **2012 Torraiole Brunello di Montalcino**

100% Sangiovese Grosso grapes. Vanilla fragrance, dark cherry flavors, soft tannins, and a rich, juicy finish.

Pair with roasted pork



5 **2010 Chateau Gigault Cuvée Viva Red Bordeaux**

Made from 100% Merlot. Aromas of black cherry and ripe plum enhance this medium- to full-bodied wine.

Pair with roasted lamb and veal



6 **2014 Roco Marsh Estate Pinot Noir**

Lifted, complex scents of cassis, cardamom, and ripe dark cherry. Strawberry and gooseberry flavors, with robust lively acidity.

Pair with salmon and ham



7 **2013 Covalli Barbaresco**

Made from 100% Nebbiolo grapes. This DOCG-classified wine has aromas of spices and violet. Full-bodied and velvety, with masses of fruit. Finishes with well-balanced tannins and long-lingering fruit flavors.

Pair with pizza and pasta



8 **Louis Jadot Chateau des Jacques Bourgogne Chardonnay**

Made from 100% Chardonnay. Crisp flavors of green apple, lemon, and vanilla are subtle but linger on the finish. A great balance of fruit, tannins, and acidity.

Pair with turkey and chicken



9 **2014 Mount Peak Gravity Red Blend**

Opaque purple with notes of black truffle, blackberry, blueberry, and a hint of white chocolate. Full-bodied, massive, layered, and richly concentrated style.

Pair with grilled steak



10 **Wohler Bridge Russian River Chardonnay**

Rich flavors of ripe green apple and apple pie. Full-bodied, with a silky finish.

Pair with turkey and pork



**11 Bixby Creek Bridge
Napa Valley Red Blend**

Made from a blend of Zinfandel, Merlot and Cabernet. Expressive nose with fig and dark cherry notes. Generous body and a sizable flavor profile of berries, dark plum, sandalwood, and coffee.

Pair with burgers



**12 2015 Charles Smith
Wines of Substance
Cabernet Sauvignon**

Notes of cassis, black currants, and hints of plum. Complex, long finish with medium tannins.

Pair with grilled meats



**13 2013 Vidal-Fleury
Côte du Rhône**

A deep nose with white pepper, graphite notes, and bright red fruits. Palate is powerful and intense with black cherry and dark, muscular berry fruit. The finish is long, with berries and spice.

Pair with roasted meats



**14 2016 Triton
Tinta de Toro**

Made from Tinta de Toro (Tempranillo) grapes. Inky purple, offering up notes of graphite, forest floor, blackberry, and cassis.

Pair with Latin-inspired cuisine



**15 2013 Mendoza Vineyards
Gran Reserva Malbec**

Gorgeous bouquet with exquisite scents of bright red cherries, cassis, minerals, and wild mint. The finish is focused and utterly harmonious.

Pair with grilled meats



**16 2014 Dr. Loosen Erdener
Trepptchen Riesling
Spätlese**

Very rich and intense on the nose, with floral and tropical fruit aromas. Nobly textured, concentrated yet very fine and delicate with a perfect balance of fruit, minerals, and acidity.

Pair with Asian cuisine



**17 2014 Chateau Clos de
Moisselles Red Bordeaux**

Aromas and flavors of blackberry and dark chocolate. Medium body, firm and silky tannins, and a fresh finish.

Pair with pork and game meats



**18 2014 Confidential
Riserva**

A blend of ten "confidential" varieties. Great complex aromas of red fruits and vanilla. Medium body with elegant wood notes and hints of chocolate.

Pair with roasted meats



**19 Chanson Sparkling Royale
Brut Rosé**

Sparkling wine made from Grenache grapes. Delicate red fruit fragrance with fresh, well-balanced flavors and a crisp finish.

Pair with all of your holiday appetizers



**20 Paddle Creek
Sauvignon Blanc**

From New Zealand's famed Marlborough region. With grapefruit aromas and refreshing acidity at finish.

Pair with shellfish and roasted veggies



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