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Champagne expert shares tips for enjoying sparkling wine during summer months

Serving temperature, glassware, and food pairings highlighted as key factors for an optimal warm-weather champagne experience

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Amélie Bel Berbel

Amélie Bel Berbel, Brand Ambassador for Champagne Laurent-Perrier, shared her insights on how to enjoy champagne during the summer months in a recent interview. She emphasized that serving temperature is crucial when the weather is warm. According to Berbel, champagne should be served between 46 and 50 degrees

Fahrenheit to maintain its freshness and aromatic expression. High temperatures can cause bubbles to dissipate quickly and alter the aromas, so she recommends keeping the bottle in an ice bucket with water and ice at all times. For glassware, she suggests using tulip-shaped glasses, which help preserve the aromas and allow for an elegant effervescence.

Berbel also discussed which styles of champagne are best suited for summer. She pointed out that lighter, fresher champagnes without added sugar are particularly enjoyable in hot weather. Laurent-Perrier Blanc de Blancs Brut Nature stands out for its purity and freshness, making it a good choice for summer occasions. She also highlighted rosé champagnes, such as Laurent-Perrier Cuvée Rosé, which offer freshness combined with red fruit notes—ideal for sunny afternoons.

When it comes to food pairings, Berbel described champagne as a versatile partner at the table. In summer, she recommends pairing it with fresh dishes like ceviche, carpaccio, seafood salads or sushi. The Laurent-Perrier Cuvée Rosé pairs well with Mediterranean dishes or desserts featuring red fruits. For appetizers, she suggested fresh oysters with Ultra Brut Brut Nature as a classic and refreshing combination.

Berbel noted that the setting plays a significant role in the overall champagne experience during summer. Enjoying a glass of champagne in a garden, on a terrace with a view or by the sea can turn it into a complete sensory experience. Summer encourages more relaxed moments, so champagne can be enjoyed from brunch through to dinner at sunset.

For those looking to surprise guests with champagne this summer, Berbel advised adding creativity to the presentation. She encouraged experimenting with unusual pairings such as fresh cheese or exotic fruits and stressed the importance of sharing these moments with good company. Choosing a house with history and quality like Laurent-Perrier ensures that every glass becomes a true celebration.