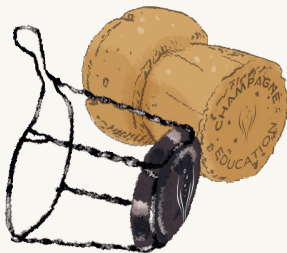


CHAMPAGNE FOOD PAIRING

SUMMER



NON VINTAGE BRUT

BLANC DE BLANCS

BLANC DE NOIRS

ROSÉ



Summer is back with a vengeance

Looking for freshness, lightness
and moments to share?

Reinvent Champagne service to
enhance your summer creations.

Discover our four original and
simple seasonal pairings that will
thrill your customers.

Be inspired by our suggestions
or go ahead and create your
own pairings!

Cheers



The Champagne Education team.

IN THIS BOOKLET, YOU'LL DISCOVER A PAIRING FOR EACH CHAMPAGNE STYLE

CHAMPAGNE - NON VINTAGE (N.V.) BRUT

Made from a blend of several vintages of white and/or black grape varieties, with less than 12 g/l sugar: a classic!

CHAMPAGNE - BLANC DE BLANCS

Made exclusively from white grape varieties (*usually Chardonnay*).

It expresses finesse and minerality.

Two sensations: acidity and salinity!

CHAMPAGNE - BLANC DE NOIRS

Made exclusively from black grape varieties. Whether a single varietal or a blend of Meunier and Pinot noir, it delivers more power, structure and body.

Its vinous character will surprise you!

CHAMPAGNE - ROSÉ

Produced by maceration or blending, it combines fruitiness and intensity with power, ripeness and balance.

Let yourself be charmed by its beautiful colour!





CHAMPAGNE
NON VINTAGE (N.V.) BRUT

SPRING ROLL WITH SHISO LEAVES, KIWI, GREEN APPLE & CUCUMBER

Spring roll

Kiwi

x 50 g

Cucumber

x 50 g

Lime

x 1

Green apple

x 50 g

Finely dice the kiwi, apple and cucumber and mix with salt, pepper and green oil (*see Blanc de blancs recipe*).

Add a little lime juice and zest.

Dried cucumber

Wash and thinly slice the cucumber.

Arrange the slices on a baking sheet. Bake in the oven for 12 hours at 70°C. Store the slices in an airtight container.

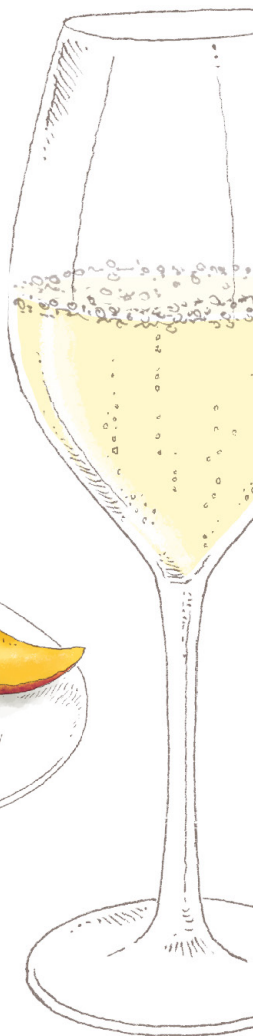
Dried kiwi infused with melon liqueur

Wash and slice the kiwi, and place in a vacuum bag. Add 200 ml melon (or pineapple) liqueur, seal, and leave to infuse for one hour.

Arrange the slices on a baking sheet and bake in the oven for 12 hours at 70°C. Store the slices in an airtight container.

Bar service

Season the finely diced fruit and arrange on a large shiso leaf, close with a small clothes' peg and garnish with a cucumber ribbon.





**CHAMPAGNE
BLANC DE BLANCS**

BURRATA WITH DILL & CHIVE EMULSION COURGETTE WITH GIN & GREEN OIL

Dill and chive oil (green oil)

Chives

x 100 g

Dill

x 100 g

Sunflower oil

x 300 ml

Blanch the herbs, quickly chill, then press to extract the water.

Roughly chop them, then blend with the oil.

Strain through a fine sieve and keep only the liquid.

Dill and chive emulsion

Egg yolks

x 3

Dill and chive oil

x 200 ml

Mix the egg yolks with the salt and pepper, then whisk with the herb oil as for mayonnaise.

Set aside in a cool place.

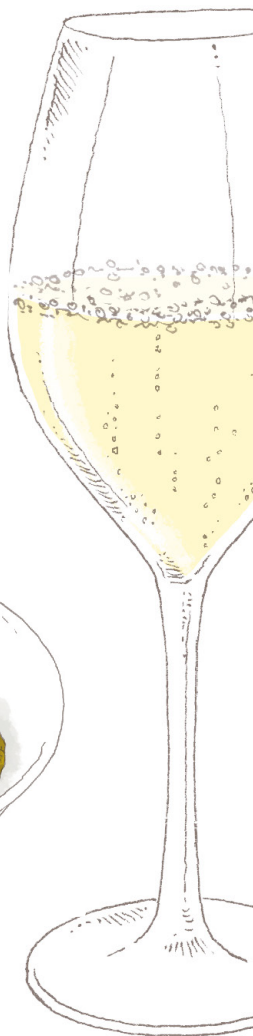
Gin-infused courgette

Wash and finely slice the courgette, and place in a vacuum bag. Add 200 ml London Dry Gin, seal, and leave to infuse for a few hours.

Arrange the slices on a baking sheet and bake in the oven for 12 hours at 70°C. Store the slices in an airtight container.

Bar service

Place the emulsion in a small plate, add a piece of burrata (or fresh goat's cheese), season and add lemon zest, green oil and the cucumber.





**CHAMPAGNE
BLANC DE NOIRS**

RHUBARB, BEETROOT AND RED FRUIT BLANCMANGE

Rhubarb and beetroot blancmange

Beetroot juice

x 40 ml

Sugar

x 40 g

Rhubarb purée

x 80 g

Heat the beetroot juice and dissolve the sugar in it.

Leave to cool.

Combine all the ingredients in a siphon.

Just before serving, shake the siphon vigorously.

Keep in a cool place.

Infused red fruit tuile

Mix 200 ml of a red fruit purée of your choice with 100 ml citrus liqueur (*preferably bergamot*), add some fresh red fruit.

Place in a vacuum bag, seal and leave to infuse for a few hours.

Arrange a few edible flowers on a baking sheet, then spread out the purée and bake in the oven for 12 hours at 70°C.

Bar service

Arrange in a small bowl.

Starting with the blancmange, add the red fruit and garnish with seasonal flowers and the tuile.





CHAMPAGNE
ROSÉ

SMOKED PEACHES & ALMONDS

Rehydrated almonds

Whole almonds

x 50 g

Water

Soak the almonds in water overnight.

When cool, remove the skin and cut the almond in half lengthways.

Smoked peach

Vineyard peach

x 2

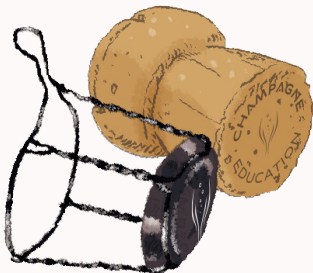
Dried sage

x 50 g

Heat the water.

Peel and stone the peach.

Cut into quarters.



Bar service

In front of your customers, smoke the peach with the sage.

Arrange the smoked peach on the plate and add dots of the vineyard peach purée.

Add the almond halves and grate some dry almonds over the top.





Find out more
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ALCOHOL ABUSE IS HAZARDOUS FOR YOUR HEALTH. PLEASE ENJOY RESPONSIBLY.