

Crémant de Bourgogne

If you're after a value alternative to Champagne, look no further. These 10 wines, and others of the style, offer excellent bang for your sparkling buck.

By Andy Howard MW

Top 10 wines to seek out





3/ Simonnet-Febvre, P100, Blanc de Noirs Brut NV

A premium cuvée from Simonnet-Febvre, this shows the influence of the 100% Pinot Noir in both a deeper hue in the glass and red-apple fruit on the palate. With a low dosage of 6g/L and aged 24 months on lees, this is a lovely Crémant with a fine, persistent mousse and typical acidity. Showing more depth, concentration and fleshiness on the palate than some other northern Bourgogne Crémants, this has a very dry, fresh finish. Certainly makes good alternative to Champagne. Drink 2025-2026