

Robb Report

11 Bubble-Fueled Adventures to Toast to This Fall

Rosé season may be coming to a close, but these sparkling-wine-centric trips will have you popping bottles around the world this season.

BY [SANDRA RAMANI](#) ON AUGUST 22, 2018



There's something about bubbles that make people happy—especially when they're handed to you in a perfectly chilled flute. Whether your preference is for Prosecco, Cava, sparkling cider, or classic Champagne, enjoying an effervescent drink can instantly put you in a celebratory mood. And what better excuse to indulge than a night at one of your favorite hotels? From [Champagne](#)-themed suites and bars pouring rare vintages to sabering classes and lobby vending machines dispensing bubbly on demand, here are 11 ways to toast the season around the world.

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Enjoy Bubbly-Paired Menus



The Resort at Pedregal
Photo: Courtesy The Resort at Pedregal

Sparkling & Sweets tasting experience

Back in North America, [Troutbeck](#) boutique resort—a [design-savvy property set on a historic country estate](#) in upstate New York’s lush Hudson Valley—hosts a year-round series of dinners that pair French chef Marcel Angez’s creative farm-to-table menus with sparkling ciders crafted by noted local producers, many of whom prefer the drier, more tannic styles that work well with richer dishes like Normandy-style tripe. And if you have a serious sweet tooth, [the Resort at Pedregal](#), set in a private cove just outside Cabo San Lucas, has just introduced the Sparkling & Sweets Champagne and dessert tasting experience at its signature Don Manuel’s restaurant. Indulge in a yuzu-topped chocolate and caramel mousse with chocolate and tarragon ice cream paired with a 100 percent Chardonnay-based Blanc de Blancs; pineapple-rum-and-vanilla macarons with coconut crumble and pineapple sorbet served with rosé bubbles; and guava-and-goat-cheese cheesecake with a yogurt pear sorbet, complemented by Champagne Ruinart.