

If there's an ultimate way to open a bottle of bubbly, this is it. Mark Oldman sabered over 30 bottles in Central Park last spring for a photo shoot for his book cover. When he gave the sabered bottles away to passersby, half were suspicious, and half were delighted. "It was a sloppy mess by the end, but we got our shot," he said.

By Channaly Philipp | Epoch Times Staff

Not the case for him.

tend to reserve bubbly for celebrations.

"This is one of the great issues with bubbly–people save it for birthdays and ball drops," said Mark Oldman, a wine expert based in New York's Chelsea neighborhood.

or some reason, we Americans

"A wise person once told me to always have a bottle of Champagne in your fridge in case of joy," he said in a phone interview. If you peeked into his fridge, you'd find some cava and a nonvintage Tarlant "Cuvée Louis" Brut Champagne.

"Is the stash reserved for little joys or

great joys?" I ask.

"Often little moments of joy," he says. "In other words, people coming over, making it through the day, not having back pain. Or having back pain." He laughs, a lightly effervescent "ha ha ha" that bubbles slowly, merrily.

"It is immensely self-celebratory," he

adds. "You don't need a big reason for it. We Americans especially deny ourselves, whereas I think the Europeans more readily embrace a bubbly, especially throughout a dinner."

Bubblies pair well with every food, he points out–baked foods, fried foods, spicy foods. In his new book, "How to Drink Like a Billionaire: Mastering Wine with Joie de Vivre," he lists some eyebrow-raising pairings, like the high-brow-lowbrow marriage of a prestige cuvée, the grand dame of Champagnes, with French fries. Or how about Australian sparkling shiraz with Froot Loops?

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