

# Susie BARRIE MW

Susie's first career was as an actress, although her love of food and wine led her to study wine, where she became a Master of Wine. She still likes being in front of camera and regularly appears as a wine expert on BBC1's Saturday Kitchen, along with her husband and fellow Master of Wine, Peter Richards. She is also an award-winning writer and one of her books is, *Champagne and Sparkling Wines*, an introductory guide to Champagne and the sparkling wines of the world. Susie and Peter were jointly awarded the prestigious IWSC Communicator of the Year award in 2010.

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**Which is your favourite Champagne or sparkling wine?**

Usually the one I'm drinking! Seriously though, it's such a difficult question to answer because I love so many. As a rule I tend to veer towards Chardonnay-dominant wines with a very subtle hint of oak and I love traditional method fizz with a bit of age.

**Which sparkling wines or regions do you think are the most underrated?**

The best English sparkling wines are superb and definitely still deserve greater recognition. At the same time, some of the small-production, grower Champagnes are incredible though virtually unknown. In the New World, Tasmania is producing some beautiful wines right now.

**Which is your favourite Champagne or sparkling wine food pairing?**

Where do I start? I think my desert island 'dish n fizz' combo would be

white truffle risotto with an aged Blanc de Blancs, but give me fish and chips with a bottle of English fizz, or a glass of Prosecco with a plate of antipasti (preferably on a terrace in Italy!) and I'm in heaven.

**Where's the most memorable place you've enjoyed a Glass of Bubbly?**

The wonderful thing about sparkling wine is that you tend to find yourself drinking it on special occasions, with special people, in special places. The most memorable for me though is definitely a little first floor bar overlooking the Plaza Mayor in Salamanca, where my husband had just proposed to me.

