

Sommelier touts pizza and Champagne pairing

By Megan Krigbaum, Food and Wine

Newly anointed Master Sommelier Jack Mason believes fervently that the world's greatest food and wine pairing is pizza and Champagne.

As wine director at New York City's Marta, Mason has created a stellar Champagne list to go with the restaurant's cracker-thin, Roman-style pizzas.

"Structurally, it just makes sense," says Mason. "The Champagne has bright acidity that's very refreshing. When you take a bite of pizza topped with salty cheese and a tangy red sauce, then have a sip of rosé Champagne, it's just explosive."

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