



Wine Paring – Food With Wine

AIOLI:

Crisp dry white or rosé such as Soave Classico or Provence rosé

ALMOND CAKE:

Sweet white eg Coteaux du Layon, Muscat de Rivesaltes, Australian botrytised Semillon or Setubal Moscatel

ALMONDS, SALTED:

Tandy dry aperitif, such as fino sherry or Sercial Madeira

ANCHOVIES, SALTED:

Difficult, but try fino or manzanilla, white Riberio, Spanish rosé or Muscadet sur lie

ANTIPASTI:

Easy-drinking Italian red or white such as Dolcetto or Verdicchio, or try a young dry rosé

APPLE PIE OR FRITTERS:

Riesling Beerenauslese or sweet Chenin Blanc such as Côteaux du Layon

ARTICHOKES:

Tangy white eg a modern Greek or Hungarian white, New Zealand Sauvignon, young white Rioja, or a crisp Chardonnay

ASPARAGUS:

Crisp Sauvignon eg from Chile, Constantia, Bergerac or Bordeaux; Mosel Kabinett or young Chardonnay, including burgundy or Chablis when served with melted butter; or try red Cabernet Franc such as Anjou-Villages

AUBERGINE, STUFFED:

Aromatic herby red such as Bandol or Côtes du Roussillon

AVOCADO VINAIGRETTE OR SALAD:

Clean crisp white, especially Sauvignon, eg from New Zealand; or non-vintage brut champagne, Chablis or other young chardonnay

BACON, BOILED:

Fruity soft red such as a California Pinot Noir, Beaujolais-Villages, young Tempranillo or inexpensive Shiraz

BANANAS, BAKED, FLAMBEED OR FRITTERS:

Well-balanced sweet white such as Loupiac or Muscat de Beaumes-de-Venise

BARBECUED FISH:

Australian Semillon, oaked or unoaked

BASS, GRILLED:

Complex dry, not too fruity white eg mature Chablis or Roero Arneis; red Chinon at a pinch



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BEAN CASSEROLE:

Full and spicy red such as an Australian Shiraz or Fitou

BEEF, BOURGUIGNONNE:

Full-bodied Pinot Noir eg Gevrey Chambertin or one from Western Australia

BEEF EN CROUTE:

Sophisticated mature red such as claret or Merlot or Argentinian Cabernet Sauvignon or Melbec

BISON STEAK:

TOP Pomerol or New World Merlot, or Australian Shiraz or Cabernet Sauvignon

BLACK FOREST GATEAU:

Intensely sweet white such as Trockenbeerenauslese, or for a contrast, Australian sparkling Shiraz

BLACKBERRY AND APPLE CRUMBLE:

Refreshing very sweet white eg New Zealand botryised Riesling or Austrian Ausbruch

BLINIS:

Something refreshing, sparkling and luxurious such as champagne

BLUE CHEESE:

Rich sweet red, white or brown – port, Recioto, Sauternes, Bual Madeira

BOUILLABAISSE:

Medium to full dry rosé such as Tavel or Rioja rosado, or herby southern French white

BRANDADE:

Firm full dry white eg premier cru Chablis or young light red eg Sancerre

BREAD AND BUTTER PUDDING:

Rich, sweet wine such as Sauternes, Ste-Croix du Mont, Australian botryised Semillon or sweet Austrian wine

BRESAOLA:

Juicy medium-bodied Italian red such as young Chianti or Valpolicella Classico

BROCCOLI MORNAY:

Avoid grassy Sauvignon and Cabernet – try Muscadet sur lie or Mâcon Blanc-Villages

CAESAR SALAD:

Well-flavored white, especially Chardonnay, eg from California or NY State

CALF'S LIVER:

Medium- to full-bodied fruity red such as Rioja crianza, Morgon (or other Beaujolais cru), Salice Salentino



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CANNELLONI:

Medium-bodied red such as Chianti Rufina, Montepulciano d'Abruzzo, Parrina or California Sangiovese

CARPACCIO

Fresh red eg Dolcetto, fine Tuscan red such as Carignano or pink champagne

CASSEROLES, MEATY:

Sturdy red such as California Cabernet or Zinfandel, Bairrada, Hermitage or Copertino; chicken in red wine: Côte Chalonnaise Pinot Noir; lamb: Eastern European Cabernet, Nemea, Naoussa or Côtes du Rhône; beef: Gevrey-Chambertin, Vosne-Romanée, Cornas, Barolo

CASSOULET:

Intense fruity red eg Morgon, or a more robust one eg Cahors, Coberières, Copertino

CAULIFLOWER CHEESE:

Full-bodied white such as Australian Semillon-Chardonnay or clean, fresh Sauvignon

CAVIAR:

Champagne, mature vintage or non-vintage

CEVICHE:

Piercingly fresh Sauvignon eg from Chile or New Zealand, or dry Vinho Verde

CHARCUTERIE:

Easy-drinking young red such as Beaujolais, Chinon, Côtes du Rhône or Chilean Cabernet Sauvignon, or try Swiss Pinot Noir or Dôle

CHATEAUBRIAND:

Grand elegant red such as mature claret or New World equivalent

CHEESECAKE:

California Muscat, Sauternes or other botryised Semillon, or Asti

CHERRY TART:

Vibrant sweet wine from the Loire Valley such as Coteaux du Layon, or German Reisling, Beerenauslese or California Black Muscat

CHICKEN:

(in general): many styles of red or white – the grander the dish, the finer the wine, from red Bergerac to white St-Véran, to mature clarets like Pomerol; (smoked): oaked Chardonnay – New World, vin de pays, Mâcon or Chalonnaise

CHILLI CON CARNE:

Full-bodied, spicy red eg Zinfandel, Shiraz



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CHINESE FOOD:

Crisp aromatic white such as Riesling Kabinett, Gewürztraminer, New Zealand Sauvignon Blanc, or light reds such as the lighter Baden Spätburgunders; or Pomerol

CHOCOLATE:

Fortified sweet wine: Malaga, liqueur Muscat or 10-year-old tawny port; with chocolate pudding: Muscat de Beaumes-de-Venise, youngish Sauternes

CHORIZO:

Fruity-spicy red: Navarra, Pinotage or Grenache

CHOUROUTE:

Crisp aromatic white such as Alsace Riesling, Pinot Blanc or Hungarian Furmint

CHOWDERS:

Rich buttery white eg California or southern French Chardonnay

CHRISTMAS CAKE:

Rich sweet fortified wine such as Malmsey, liqueur Muscat or very sweet sherry

CHRISTMAS PUDDING:

Asti or rich, sweet fortified wine eg liqueur Muscat, Malaga or Banyuls

COD:

Not too fruity medium to full-bodied white such as Macon or white Rhone

COFFEE GATEAU OR ICE CREAM:

Sweet Muscat wines, especially fortified ones such as Rutherglen liqueur Muscat

CONSOMME:

Dry fortified wine eg fino or amontillado sherry or Sercial Madeira

COQ AU VIN:

Red burgundy or top California Pinot Noir

CORN ON THE COB:

Full-bodied oak-aged Chardonnay eg California, or Alsace or Hungarian Pinot Gris

CORNISH PASTY:

Straightforward medium-bodied red such as Sangiovese di Romagna or Valdepeñas

COUSCOUS:

Spicy red Shiraz, Petite Sirah or well-chilled dry rosé or Lebanese or Moroccan red



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CRÈME BRULÉE:

Rich sweet wine: Sauternes, botryised Sémillon, fortified Muscat or Austrian Ausbruch

CRÈME CARAMEL:

The same sort of rich, sweet, even fortified wines as crème brûlée

CREPES SUZETTE:

Refreshing sweet white such as Orange Muscat, Asti or sparkling Vouvray

CROCODILE TAIL:

Fresh full savoury white eg premier cru Chablis

CROQUE MONSIEUR:

Full-bodied fruity dry white like Australian Chardonnay, or light red: Beaujolais or Dôle

CRUDITES:

Fresh dry white such as Pinot Blanc, Pinot Grigio or Alsace Muscat

CURRIES:

Aromatic and spicy or fruity whites, eg New World Chardonnay or Marsanne, or dry Muscat or Gewürztraminer; or low tannin reds such as Shiraz and Rioja Crianza

CUSTARD TART:

Sweet white such as Muscat de Beaumes-de-Venise or Monbazillac

DATE PUDDING:

Rich, sweet fortified wine such as liqueur Muscat, Málaga or PX sherry

DIM SUM:

Crisp, dry white such as Chilean Sauvignon, Australian Riesling, Mosel Kabinett, champagne

DUCK:

(in general): rich, gamey red such as Nuits-St-Georges, Pomerol, Carneros Pinot Noir, Salice Salentino or Australian Shiraz; (with orange): ripe dry to medium-sweet white eg Australian Chardonnay, Pfalz Auslese, or even Barsac; (smoked): white burgundy or Vin de Pays de l'Ardèche Chardonnay, but not New World Chardonnay

EEL, SMOKED:

Tangy dry fino sherry, New Zealand Sauvignon

EGGS:

Best served with dry sparkling wine for brunch dishes, or not too oaky Chardonnay, or Pinot Blanc

FAGGOTS:

Medium-bodied juicy red: Gaillac or Barbera



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FISH PIE:

Creamy medium-to full-bodied white: Alsace, Baden or Austrian Pinot Blanc, or Chardonnay

FISH CAKES:

Crisp aromatic white such as New Zealand Sauvignon or Chablis or young Chardonnay

FOIE GRAS:

Concentrated sweet white such as Alsace Pinot Gris, Sauternes, Jurançon, Tokaji, Recioto di Soave; or sparkling red Shiraz

FONDUE, CHEESE:

Well-structured, ripe white eg California Chardonnay or New World Sauvignon

FONDUE, MEAT:

Full juicy red such as Morgon or California or Coonawarra Cabernet

FRANKFURTERS:

Light fruity red such as German Spätburgunder or Alsace Pinot Noir

FRUIT COMPOTE OR SALAD:

Sweet, grapey or sparkling white eg Muscat de Rivesaltes or Asti or Moscato spumante

FRUIT-BASED PUDDINGS:

Sweet Loire wines (eg Bonnezeaux or Quarts de Chaume) or sweet (beerenauslese level) Rieslings from Germany, Austria, Australia, Canada

GAME:

Sophisticated medium- to full-bodied reds, especially Pinot Noir (including burgundy) and Syrah (including Northern Rhône)

GAME CASSEROLE:

Full-bodied red eg Hermitage, Gevrey-Chambertin, Barbaresco or Barossa Shiraz

GAME PIE:

Mature medium- to full-bodied red such as fine claret, Rioja reserva, Ribera del Duero, Crozes-Hermitage or red burgundy

GAMMON:

See Bacon; See Ham

GAZPACHO:

Fino or manzanilla sherry or young Sauvignon

GINGER:

In curries and puddings – Muscat-based wine



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GNOCCHI

Light Italian wine eg white Pinot Grigio or red Merlot or Valpolicella

GOAT'S CHEESE SALAD OR SOUFFLE:

Loire Sauvignon (Pouilly-Fumé or Sancerre), New World Sauvignon or Loire Cabernet Franc

GOOSE:

Mature gamey red such as Pomerol, Morey-St-Denis, Côte Rôtie or Shiraz or Pfalz or Rheingau Riesling Spätlese

GOOSEBERRY FOOL:

Sweet Riesling – botrytised Australian, German Beerenauslese or Austrian Ausbruch

GOUGERE:

Smooth fairly full dry white such as mature Graves, Mâcon-Villages or Tokay-Pinot Gris

GOULASH:

Fairly robust fruity red eg Costières de Nîmes, Primitivo, young Tempranillo

GRAPEFRUIT:

Best avoided, but otherwise Gros Plant, Pouilly-Fumé, bone-dry Vinho Verde

GRAVAD LAX:

Mosel Riesling Kabinett, top New world Chardonnay, or blanc de blancs champagne

GROUSE:

Mature fine red such as Echezeaux, Hermitage, Barbaresco, super-tuscan or Amarone

GUACAMOLE:

Aromatic crisp dry white eg New Zealand (or similar) Sauvignon or dry Muscat; or non-vintage champagne

GUINEA FOWL:

Elegant Pinot Noir such as Volnay or Oregon, or mature white burgundy

HADDOCK, SMOKED:

Good quality oak-matured but not oaky white eg Graves or New World Chardonnay; or crisp Sauvignon for contrast; at a pinch dry Languedoc rosé

HAGGIS:

Medium- to full-bodied red eg young claret or New World Cabernet

HAM:

Medium-bodied red such as Chinon, Givry or California Pinot Noir; or white such as Côte Chalonnaise



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HARE:

Fine gamey full-bodied red burgundy such as Morey-St-Denis, Vosne-Romanée or Nuits-St-Georges; or ribera del Duero; or Barbaresco

HAZELNUT SHORTCAKE:

Concentrated sweet white eg Loire Chenin Blanc or fortified Muscat

HEART, STUFFED:

Full-bodied red such as Shiraz-Cabernet, Bairrada or St-Joseph

HERRING:

Crisp but not too assertive white such as Muscadet sur lie or Aligoté; marinated: German Riesling Kabinett or fino sherry

HUMMUS:

Very crisp dry white such as modern Greek or Hungarian

ICE CREAM:

Fortified Muscat eg Australian liqueur Muscats or Muscat de Beaumes-de-Venise

IRISH STEW:

Flavorsome young red such as Vin de Pays d'Oc Cabernet or Côtes du Ventoux

JAMBALAYA:

Penetrating crisp dry white especially Sauvignon Blanc eg Sancerre or New Zealand

JOHN DORY:

Full-bodied classic Chardonnay, especially burgundy and top California wines; with creamy sauce, Alsace Pinot Gris or Ruländer

KANGAROO:

Deeply flavored ripe red eg Shiraz, Australian or California Cabernet or St-Emilion

KEBABS, MEATY:

Hearty fruity red eg Tempranillo, zinfandel, Douro or Alentejo

KEDGEREE:

Full-bodied white: Mâcon or South African Chardonnay or Pinot Blanc, or sparkling

KIDNEYS:

Medium to full savory red such as Nuits-St-Georges, Crozes-Hermitage, oaked Barbera or mature Shiraz

KIPPERS:

Islay malt whiskey, or tangy manzanilla



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LAMB, ROAST:

Fine mature red such as claret, its New World equivalents and Rioja; casseroles: heartier reds eg Nemea, Rioja crianza, Corbières

LANGOUSTINES:

Classic white burgundy or aromatic Albariño

LEEK GRATIN:

Spicy dry white eg Alsace or Hungarian Gewürztraminer or Australian Riesling

LEMON TART AND SOUFFLE:

Botrysed and Ice Wine Rieslings from the New World, or youngish Sauterns or similar

LENTIL RISsoles:

Quiet hearty red eg Valdepeñas or Teroldego Rotaliano, or white Châteauneuf-du-Pape

LIME AND COCONUT FLAVORED CURRY:

Highly aromatic white like Gewürztraminer or Australian Verdelho or Riesling

LIVER, CASSEROLES:

Robust red such as Bairrada or Languedoc; pan-fried: finer, lighter-bodied red such as Pinot Noir or Rioja. See also Calf's Liver

LOBSTER:

Fine full-bodied white like top Chardonnay, especially burgundy: Condrieu, mature white Graves or rosé champagne when in rich sauce

LYCHEES:

Late-harvest Alsace Gewürztraminer

MACKEREL:

Refreshingly acidic dry whites: Muscadet, Gaillac, Vinho Verde or young Italian white

MARROW, STUFFED:

Fruity dry white such as South African Chenin, Australian Chardonnay or Verdelho or Riesling – or match the stuffing

MAYONNAISE:

Chardonnay with good acidity

MEATBALLS:

Medium-bodied red such as Chianti Classico, Côtes du Rhône or Minervois

MELON:

Semi-sweet sparkling Clairette de die, Moscato spumante or port Liqueur Muscat



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MINESTRONE:

Full-bodied dry white eg Côtes du Rhône Blanc, Corbières or Marsanne or Chianti

MELON:

Semi-sweet sparkling Clairette de die, Moscato spumante or port

MERINGUES:

Recioto di Soave, Muscat de Rivesaltes or Asti

MERGUEZ SAUSAGES:

Spicy full-bodied red or rosé such as Grenache, Shiraz or Rioja Rosado

MILLE FEUILLES:

Sweet sparkling white such as Asti or champagne rich

MINCE PIES:

Liqueur Muscat

MINESTRONE:

Full-bodied dry white eg Côtes du Rhône Blanc, Corbières or Marsanne or Chianti

MIXED GRILL:

Red such as young claret, Bulgarian Cabernet or Beaujolais-Villages

MONKFISH:

Full-bodied dry white eg California Chardonnay or Puligny-Montrachet, or even California Pinot Noir

MOUSSAKA:

Medium- to full-bodied red eg St-Chinian and other southern French reds, Tuscan reds, Rioja crianza, Naoussa

MUSHROOMS:

Rounded, well-flavored mature red eg burgundy, Rioja or claret, or white Châteauneuf-du-Pape

MUSSELS:

Crisp dry white such as Muscadet, Chablis or Verdicchio

NOODLES, JAPANESE:

Light crisp dry or off-dry Riesling, or fino sherry

NUT ROAST:

Freshly medium-bodied red eg Chilean Merlot or Cabernet-Shiraz

NUTS:

Sweet fortified wine such as Madiera, tawny port or oloroso sherry



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OCOTPUS:

Herby-spicy red or white eg from Provence, Greece or Rioja

OLIVES:

Fino or manzanilla sherry or Riesling; cooked in a dish: herby reds eg from Provence

:

Crisp but smooth dry white eg Baden Weissburgunder or Alsace Pinot Blanc

ONION TART:

Aromatic fruity dry whites from Alsace, or New World Colombard, Sauvignon or Chardonnay

ORANGE, CARAMEL/PUDDINGS/CAKE:

Rich, concentrated sweet wine – Sauternes or Barsac or other botryised white, New World Muscat, Muscat de Beaumes-de-Venise, Setubal Moscatel; in jelly or fruit salad: Asti

OSSO BUCO:

Low tannin red: Dolcetto d'Alba or Bourgogne Rouge, or full savoury white like Hermitage

OXTAIL:

Powerful red eg Châteauneuf-du-Pape, Ribera del Duero, Shiraz, Brunello di Montalcino

OYSTERS:

Crisp or sparkling dry white such as Chablis, Muscadet or champagne

PAELLA:

Dry quiet full rosé eg Navarra, Provence, Tavel, Lirac

PARTRIDGE:

Mature fine red eg Côtes de Nuits, classed growth claret, Rhône or Brunello

PASTA, WITH CREAMY SAUCES:

Light to medium-bodied dry whites: Alto Adige Chardonnay or Swiss Chasselas; with meat sauces: medium- to fullbodied

fruity red eg Dolcetto, Salice Salentino or Chianti Classico

PATE:

Fruity red Beaujolais cru or southern French red, or semi-sweet white eg German Riesling or Scheurebe Spätlese

PAVLOVA:

Sweet sparkling white eg Asti or rich champagne or Trockenbeerenauslese



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PEARS IN RED WINE:

Fortified sweet red such as Banyuls or Rivesaltes, or white such as German Riesling Beerenauslese

PECAN PIE:

Concentrated fortified sweet wine eg liqueur Muscat or Malmsey Madeira

PEPPERS, ROASTED OR STUFFED:

Full-bodied spicy fruity red eg zinfandel or Rioja crianza, or zesty dry white Australian Riesling or Semillon

PESTO AND PASTA:

Crisp aromatic white eg Hungarian Hárslevelű, Savennières, unoaked Chardonnay, Argentine Torrontes; or mature fleshy red St-Emilion

PHEASANT:

Fine mature red, especially Pomerol and St-Emilion

PIGEON:

Powerful mature red, eg Côte de Nuits, Crozes-Hermitage or Tuscan Sangiovese

PINEAPPLE UPSIDE-DOWN CAKE:

Concentrated sweet white with good acidity such as Coteaux du Layon or New Zealand late-harvest Riesling

PIZZA:

Fresh fruity red or crisp medium-bodied white eg Chianti Rufina, California Sangiovese, Refosco or Chardonnay

PLAICE:

Clean, dry white such as Pinot Blanc, Chablis or Riesling Kabinett Halbtrocken

PLUM TART:

Riesling Beerenauslese or fragrant sweet Black Muscat

PORK, ROAST:

Many medium to full reds, especially Rioja, or full-bodied whites like California Chardonnay

POUSSIN:

As chicken, but leaning more to whites

PRAWNS:

Fine dry white eg burgundy, its New World equivalents or Graves, or contrast with new World Sauvignon

PROFITEROLES:

Concentrated sweet white: Austrian Ausbruch, Muscat de Beaumes-de-Venise, Orange Muscat



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PROSCIUTTO:

Light to medium fruity red eg Fleurie, Barbera, Valpolicella Classico, Sancerre, or rosé champagne, or light dry white like Pinot Grigio

PRUNES:

Concentrated sweet fortified such as Banyuls or tawny port; or even Sauternes

PUMPKIN PIE:

Very sweet white eg botrytised New World Semillon

QUAIL:

Fine not too heavy red eg New World Pinot Noir, mature claret or Rioja

QUAIL'S EGGS:

Blanc de blancs or Chardonnay-dominant champagne or light crisp still dry white

QUEEN OF PUDDINGS:

New World botrytised Riesling or Barsac

QUICHE:

Chardonnay including good burgundy, or dry Pinot Gris or Bergerac Blanc

RABBIT:

Lively, medium-bodied red such as Chinon or Chiroubles; or more savoury reds such as Aglianico del Vulture or Côtes du Frontonnais

RASPBERRIES:

Rheingau or Pfalz Riesling, or juicy young red Beaujolais-Villages

RATATOUILLE:

Aromatic full-bodied southern French red such as Fitou, or Zinfandel; or dry white or rosé with good acidity

RED MULLET:

Flavorsome dry white, or light red such as Chinon, Alsace Pinot Noir or Sancerre, or New World Pinot Noir

RHUBARB FOOL OR CURMBLE:

Botrytised or late-harvest Rieslings from Germany, Austria, Canada, Australia

RISOTTO ALLA MILANESE:

Lightly fragrant crisp white such as Pinot Bianco, Soave Classico or Favorita

ROAST MEAT OR GAME:

Highest quality reds available

ROQUEFORT:

Concentrated sweet wine especially Sauternes and its country cousins



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SACHERTORTE:

Concentrated rich, or fortified sweet white such as Austrian Beerenauslese, German Trockenbeerenauslese or Muscat de Beaumes-de-Venise

SALADS:

Sauvignon, Riesling, Pinot Grigio or new-wave Portuguese whites such as Fernão Pires; or try dry rosé or light reds such as young Chianti or Gamay

SALAMI:

Light fruity red eg Bardolino, Anjou Rouge or Beaujolais, or dry Australian Riesling

SALMON:

Fine full dry white: Chablis, champagne, Alsace or New World Chardonnay; or lighter red: Bourgueil or New World Pinot Noir

SARDINES:

Very crisp dry white such as Vinho Verde, Soave Classico or Mauzac vin de pays

SATAY:

Oak-aged New World Chardonnay, or Gewürz

SAUERKRAUT:

Refreshing sharp dry white such as Mosel Riesling Kabinett or Scheurebe Kabinett Halbtrocken

SAUSAGES:

Hearty red eg eastern European Cabernet, Côtes du Rhône, Corbières, Zinfandel, Shiraz

SCALLOPS:

Fine medium or dry white such as burgundy, semi-sec Vouvray, or champagne

SCRAMBLED EGGS:

Refreshing sparkling white, ideally champagne

SEAFOOD AND SHELLFISH:

Crisp dry white, still or sparkling, such as Muscadet sur lie, Chablis, Bergerac, champagne, New World Sauvignon Blanc, or unoaked or lightly-oaked Chardonnay

SHEPHERD'S PIE:

Fruity peppery red such as vin de pays Syrah or Côtes du Roussillon

SKATE:

Firm dry white such as Alsace Riesling, lightly oaked Chardonnay or Sauvignon Blanc

SMOKED SALMON:

Blanc de blancs champagne, lightly oaked Chardonnay or dry Alsace white



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SNAILS:

Crisp savoury dry whites such as Aligoté or Chablis, or dry rosés or young reds like Chianti

SOLE:

Fine whites such as burgundy and its New World equivalents, Graves or Arneis

SORBETS:

Light sweet sparkling white eg Moscato d'Asti, Asti or Clairette de Die

SOUFFLE:

Fine red or white: claret or red burgundy for cheese; Graves or white burgundy for fish; late harvest white, eg Gewurztraminer sélection de grains nobles, for sweet

SOUPS:

Dry sherry or match the wine to the main ingredients

SPAGHETTI:

Lively fruity red such as Chianti Classico or Montepulciano d'Abruzzo for meat sauces; fresh crisp white eg Pinot Grigio or Collio for carbonara or creamy sauces

SPINACH SOUFFLE OR QUICHE:

Full-bodied fresh dry white such as New World Chardonnay; as a pinch, low tannin red such as Beaujolais

SQUID:

Refreshing dry white such as Bianco di Custoza or Pinot Blanc; or medium-bodied savoury red eg Navarra or Carignano del Sulcis

STEAK:

Structured red such as top Cabernet Sauvignon, Shiraz, Rhône, Nebbiolo or Sangiovese

STILTON:

Fortified sweet red eg vintage

STIR-FRIED VEGETABLES, SEAFOOD, CHICKEN OR PORK:

Crisp light bodied whites

STRAWBERRIES:

With sugar and cream: Sauternes or Mosel Beerenauslese and their New World equivalents, or sweet Loire such as Coteaux du Layon; with wild strawberries (plain): Margaux or other fine red

SUMMER PUDDING:

Mosel Beerenauslese, Austrian Ausbruch or young red Banyuls

SUSHI:

Crisp off-dry or dry white eg German Riesling Kabinett, dry Australian Riesling, champagne or Chilean Sauvignon



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SWEETBREADS:

Fine dry white such as burgundy, vintage champagne or mature off-dry Rheingau Riesling

SWORDFISH:

Full-bodied dry white eg California Chardonnay, Barossa or Hunter Semillon or Australian oaked Marsanne

TAPAS:

Tangy dry white or rosé, eg fino sherry, or Sancerre or Provence rosé

TARAMASALATA:

Retsina or high-acid dry white such as New World Sauvignon Blanc, or crisp dry rosé

TEMPURA:

Crisp, dry white eg Sancerre or Chablis

THAI FOOD:

Crisp dry white, especially Loire or New Zealand Sauvignon Blanc

TIRAMISU:

Concentrated sweet white eg Muscat de Rivesaltes, Frontignan or Sauternes

TOAD IN THE HOLE:

Hearty red Bairrada, Navarra or Cabernet-Shiraz

TOMATOES:

Crisp Sauvignon or Vin de Pays des Côtes de Gascogne, or tangy red eg Barbera

TONGUE:

Fruity red such as Saumur-Champigny or Beaujolais cru, or full-bodied dry rosé eg Tavel

TREACLE TART:

Powerful very sweet or fortified wine eg liqueur Muscat, Malmsey Madeira or Moscatel de Valencia

TRIFLE:

Sweet sherry or sweet botryised wine such as Australian botryised Semillon

TRIPE:

Fruity reds: Anjou Rouge or Côtes du vivarais; or pungent dry white such as Pouilly-Fumé

TROUT:

Medium- to full-bodied dry whites eg Graves or Chablis or light-bodied off-dry German Rieslings or dry Austrian white

TUNA:

Soft reds eg New World Pinot Noir or Merlot, or Chinon, or full white California Chardonnay



Wine Paring – Food With Wine

TURBOT:

Fine dry white such as mature Chablis or Côte d'Or burgundy and New World equivalents, or white Hermitage or Condrieu

TURKEY:

Many reds and dry whites, from burgundy to sparkling Shiraz: finer wines with grander dishes

VEAL:

Fine dry white such as Vouvray, burgundy or Alsace Tokay-Pinot Gris, or mature grand red eg burgundy such as Pommard, or Bordeaux such as Margaux

VEGETABLE TERRINE:

Crisp dry aromatic white such as Australian Riesling or Vouvray

VENISON:

Rich gamey reds, eg Bandol, California Mourvedre blends, red burgundies such as Morey-St-Denis, New World Pinot Noirs, Syrahs and Australian Cabernet

VICHYSOISE:

Crisp dry white eg Vin de Pays des Côtes de Gascogne

VITELLO TONNATO:

Full-bodied dry white, especially Chardonnay, eg Fully or Carneros

WALNUTS:

Fine, mature fortified wine eg tawny port, Madeira or dry or sweet oloroso sherry

WHITEBAIT:

Crisp dry white eg Muscadet, Touraine Sauvignon or Orvieto

WILD BOAR:

Mature German Riesling, especially Rheingau Auslese or Spätlese; or many reds such as Pommard or California Pinot

Noir, Tscan Sangiovese or Cabernet, Pomerol, Bairrada or Shiraz

YOGHURT (SAVOURY DISHES):

New World Chardonnay TURBOT: Fine dry white such as mature Chablis or Côte d'Or burgundy and New World equivalents, or white Hermitage or Condrieu

TURKEY:

Many reds and dry whites, from burgundy to sparkling Shiraz: finer wines with grander dishes

VEAL:

Fine dry white such as Vouvray, burgundy or Alsace Tokay-Pinot Gris, or mature grand red eg burgundy such as Pommard, or Bordeaux such as Margaux



Wine Paring – Food With Wine

VEGETABLE TERRINE:

Crisp dry aromatic white such as Australian Riesling or Vouvray

VENISON:

Rich gamey reds, eg Bandol, California Mourvedre blends, red burgundies such as Morey-St-Denis, New World Pinot Noirs, Syrahs and Australian Cabernet

VICHYSOISE:

Crisp dry white eg Vin de Pays des Côtes de Gascogne

VITELLO TONNATO:

Full-bodied dry white, especially Chardonnay, eg Fully or Carneros

WALNUTS:

Fine, mature fortified wine eg tawny port, Madeira or dry or sweet oloroso sherry

WHITEBAIT:

Crisp dry white eg Muscadet, Touraine Sauvignon or Orvieto

WILD BOAR:

Mature German Riesling, especially Rheingau Auslese or Spätlese; or many reds such as Pommard or California Pinot Noir, Tscan Sangiovese or Cabernet, Pomerol, Bairrada or Shiraz

YOGHURT (SAVOURY DISHES):

New World Chardonna

ZABAGLIONE:

Asti or sweet Marsala