



Wine Paring – Wine With Food

Whether or not you are armed with all possible details about a dish and fully understand the principles of matching wine to food, these quick recommendations will help you be more confident in your suggestions

AGLIANICO DEL VULTURE

Italy (smoky spicy full-bodied red):

Rabbit, hard cheese

ALIGOTE

France (tart dry white):

Aperitif with dips, tortilla, mussels, snails, cod, trout

ALTO ADIGE

Italy (light crisp dry white):

Spaghetti carbonara, simple fish or salads; (light to medium-bodied red eg Merlot): beef carpaccio

AMARONE

Italy (rich strong dry red):

Powerful game casseroles, parmesan

AMONTILLADO

Spain (dry nutty concentrated sherry):

Consummé, olives, tapas, salted nuts

ANJOU ROUGE

France (juicy medium-bodied red):

Gammon steaks, lamb chops, nut cutlets

ARNEIS

Italy (dry fragrant quite complex white):

Pasta with creamy sauces, simply prepared white fish and seafood, onion tart

ASTI (SPUMANTE)

Italy (light sweet sparkling white):

Puddings; jelly, fruit salad, pavlova, lemon soufflé, light-chocolate mousse or Christmas pudding

AUSBRUSCH

Austria (luscious sweet white):

Bread-and-butter pudding, apple strudel, crème brûlée, apricot tart

AUSLESE

Germany/Austria (sweet white):

Fruit salad, apple pie; roast goose or duck with fruit sauce

BAIRRADA

Portugal (ripe full-bodied red):

Roast pork, beef ragout, aubergine stew, spicy nut cutlets



Wine Paring – Wine With Food

BANDOL

France (tannic aromatic vigorous red):

Barbecued meats and vegetables, beef en daube, game

BANYULS

France (rich sweet fortified):

Christmas pudding, coffee and chocolate cakes or strong blue cheese

BARBARESCO

Italy (deep full-bodied red):

Roast game, beef, offal (not sweetbreads), ceps, truffles

BARBERA D'ASTI

Italy (medium-bodied firm fresh red):

Antipasti, spaghetti Bolognese, tomatoes, parma ham; the only red that can take (just) smoked salmon

BARDOLINO

Italy (very light crisp red or rose):

Antipasti, cannelloni, seafood soup or stew

BAROLO

Italy (rich full-bodied red):

Well-hung game, rich beef and game stews

BARSAC

France (rich sweet white):

Peach brulée, raspberry soufflé, tarte tatin

BATARD-MONTRACHET

France (rich full-bodied dry white):

Scallops, lobster or salmon with hollandaise or creamy sauces

BEAUJOLAIS

France (vibrant light to medium-bodied red):

Charcuterie and cold roast meats, pork chops, fish in red wine sauce mushrooms on toast

BEAUJOLAIS-VILLAGES

France (fruity medium-bodied red):

Kidneys with mustard, charcuterie, sausages, salmon

BEAUMES-DE-VINISE, MUSCAT

France (very sweet fortified white):

Caramelized oranges, rhubarb crumble, chocolate puddings

BEAUNE

France (medium- to full-bodied red):

Rabbit casserole, roast duck with cherries, wild mushroom fricassee

(medium-to full-bodied white): fish pie



Wine Paring – Wine With Food

BEERENAUSSLESE

German/Austria (concentrated sweet white):

Spotted dick, sachertorte, fruit-based puddings, pancakes

BERGERAC

France (medium-bodied red):

Roast chicken or lamb steaks; (dry crisp white):

Fish and chips, courgette soufflé

BERNKASTEL

German (fine penetrating dry to sweet white from the village, not Bereich), for the off-dry Kabinett style:

Poached trout, sweetbreads in cream, cucumber mousse

BIANCO DI CUSTOZA

Italy (light dry white):

Grilled cod, seafood soup, spinach and ricotta ravioli, quiche

BONNES-MARES

France (fine full-bodied red):

Roast game, duck or goose, kidneys and morels

BORDEAUX

France (medium-bodied dry red):

Lamb, Irish stew, rare roast beef (hot or cold) with old clarets; (crisp dry white): grilled fish, mussels, poultry and seafood

BOURGOGNE

France (medium-bodied red):

Duck breast, oeufes en meurette, game, truffles (medium- to full-bodied white):

fish in creamy sauces, cheese soufflé, roast chicken

BOURGUEIL

France (light- to medium-bodied red):

Rabbit, duck pâté, charcuterie, carbonnade, shepherd's pie, asparagus

BROUILLY

France (fruity medium-bodied red):

Cold meats, cotechchino, stuffed peppers

BRUNELLO DI MONTALCINO

Italy (rich full-bodied red):

Oxtail, game casseroles and pies, mushroom stews, hard cheeses



Wine Paring – Wine With Food

CABERNET SAUVIGNON

France/everywhere (tannic deeply flavored red): France: red meats, especially lamb, poultry; mature hard cheese.

California: full-flavored meaty casseroles Australia: kidneys or kangaroo or beef

New Zealand: lamb

Chile/Argentina: full-flavored meat dishes Eastern Europe: sausages, lasagna, turkey

Italy: char-grilled meat or game

CAHORS

France (tannic concentrated red):

Cassoulet, confit de canard or steak and kidney pie, braised lamb shanks or try Cantal cheese

CAVA

Spain (sparkling dry white):

Drink as an aperitif or with scrambled eggs and smoked salmon

CHABLIS

France (frim dry white):

White fish, eg Dover sole, turbot, shellfish or oysters, trout with almonds, poached salmon, brandade, kedgerree, deep fried food, Chaource cheese

CHAMBERTIN

France (full-bodied red):

Coq au vin, roast guinea-fowl, partridge, grouse, or hare or venison

CHAMBOLLE-MUSIGNY

France (medium- to full-bodied red):

Roast poultry or pheasant, game, veal kidneys with ceps, truffle omelet

CHAMPAGNE, BRUT

France (fine dry sparkling):

Drink as an aperitif or, oysters, smoked salmon or caviar, or with Chinese food

CHARDONNAY

France/everywhere (from the Old World, medium-bodied fruity dry white): Drink with cheese and egg dishes, asparagus and artichokes, potted shrimps and other seafood, poultry or dishes with nut sauces (from the New World, full-bodied fruity voluptuous white): richly sauced/flavored food such as lobster thermidor, guacamole, vegetable terrine, duck á l'orange, or mild creamy coconutty curries

CASSAGNE-MONTRACHET

France (rich full-bodied white):

Roast veal or richly sauced fish, grilled turbot (full-bodied red): mature cheeses including Brie, game birds

CHATEAUNEUF-DU-PAPE

France (full-bodied red):

Casseroles eg lab, beef, venison, game or lentil, cassoulet or roast goose



Wine Paring – Wine With Food

CHENIN BLANC

France/New World (crisp dry, medium or sweet white): Loire: as an aperitif or with delicate creamy fish dishes; if sweet, with fruit based or almondy puddings New World (dry):
Curry, stuffed courgettes

CHEVALIER-MONTRACHET

France (luxurious full-bodied dry white):
Mussels, lobster, prawns, scallops in cream sauce, duck or goose

CHIANTI

Italy (fruity medium-bodied red):
Spinach and ricotta cannelloni, cold meats, simple light meat dishes, pizza, barbecues

CHIANTI CLASSICO

Italy (full-bodied red):
Roast pork, grilled steak, white truffles with pasts

CHINON

France (juicy medium-bodied red):
Asparagus, goat's cheese, fish (eg red mullet in red wine), charcuterie, not too heavy meat dishes, eg stews in beer or stout

CHIROUBLES

France (medium-bodied fruity red):
Steak tartare, Brie, rabbit in red wine, boiled or grilled gammon

COLOMBARD

France (light dry white):
Light salads and snacks, Thai food

COLLIO

Italy (light dry white), eg Sauvignon:
Shellfish, corn on the cob, pork with ginger and garlic

COMMANDARIA

Cyprus (rich sweet concentrated dessert wine):
Christmas pudding or cake, chocolate ice cream

CONDRIEU

France (full-bodied very aromatic white): Crab, lobster, creamy curries, pork with rosemary

COPERTINTO

Italy (ripe full-bodied red):
Hearty stews, barbecued red meat pie, potted hare, ratatouille, sausages, mussels Provencal



Wine Paring – Wine With Food

CORBIERES

France (full-bodied red):

Lamb, liver and onions, game pie, potted hare, ratatouille, sausages, mussels Provencal

CORNAS

France (dark sturdy full-bodied red):

Beef casseroles, rare steak, wild duck, kidneys

CORTON

France (rich powerful red):

Roast or casseroled poultry or game

CORTON-CHARLEGMAGNE

France (rich luxurious full-bodied white):

Roast veal, lobster, richly sauced white fish, fresh salmon and scallops

COTE DE BEAUNE

France (medium-bodied red):

Roast pheasant, vegetable rissoles, sweetbreads (full-bodied white):

lobster, richly-sauced fish dishes

COTE CHALONNAISE

France (medium-bodied white):

Pasta and poultry, especially in cream sauces, Parma and Bayonne hams

COTEAUX DU LANGUEDOC

France (medium- to full bodied red):

Steak, stews, rabbit with mustard

COTEAUX DU LAYON

France (very sweet yet crisp white):

Fruit-based and nut-based puddings and pastries, rich pâtés

COTES DE BOURG

France (medium-bodied red):

Lentil stew, spaghetti Bolognese, lamb chops

COTES DU RHONE

France (medium-bodied red):

Shepherd's pie or moussaka, goulash, sausages, vegetarian casseroles, chili con carne, ratatouille

CROZES-HERMITAGE

France (full-bodied red): Pot-roast pheasant, beef casserole, game and meatballs

DAO

Portugal (solid full-bodied red):

Beefburgers, heart (lamb), grilled kidneys, lamb with garlic and rosemary, moussaka



Wine Paring – Wine With Food

DOLCETTO

Italy (light-bodied red):

Mozzarella or Fontina cheese, cold meat, meaty pasta dishes, stuffed peppers, osso buco, black pudding

ECHEZEAUX

France (fine full-bodied fragrant red):

Game birds, venison, mushrooms, truffles

EISWEIN

German (luscious concentrated sweet white):

Buttery biscuits, peaches, greengages, fruit puddings

ENTRE-DEUX-MERS

France (light- to medium-bodied dry fresh white): Shellfish, seafood, salads

EST!EST!!EST!!!

Italy (light dry white):

Spaghetti carbonara, mussels

FITOU

France (full-bodied spicy red):

Cassoulet, lamb with flageolets, vegetable bakes, pork sausages

FLEURIE

France (fruity medium-bodied red):

Rabbit with mustard, wild mushrooms, nut roast, sausages, charcuterie

FRASCATI

Italy (light-bodied dry white):

Light pasta dishes, white fish, chicken chow mien, omelets

FRONSAC

France (medium-bodied red):

Mixed grill, guinea-fowl, roast and grilled lamb

FUME BLANC

California (medium- to full-bodied dry white):

Barbecued fish, vegetables and poultry, lightly spiced curries

GAILLAC

France (medium-bodied red):

Barbure, confit de canard, Bayonne ham

(dry white): pasta and pesto, sardines, mackerel, herrings

GAMAY

See Beaujolais



Wine Paring – Wine With Food

GATTINARA

Italy (full-bodied red):

Pasta with hare sauce (pappardelle alle leper), porcini mushrooms, Parmesan

GEVREY-CHAMBERTIN

France (fine full-bodied red):

Game birds, especially in casseroles (but not when too well hung), coq au vin, duck, mushroom dishes, mature cheeses including soft ripe ones such as Millens and Camembert

GEWURZTRAMINER

France/New World (spicy medium- to full-bodied white):

Pungent cheese dishes, smoked salmon, port rillettes, pâtes, spicy food, onion tart, cooked red peppers (sweet, from late-harvested grapes): foie gras and pâtes, puddings

GIGONDAS

France (full-bodied red):

Rich meat and game casseroles, roast goose, moussaka, char-grilled steak

GRAVES

France (medium-to full-bodied dry red):

Game terrine, roast lamb, steak, kidney and oyster pie (medium- to full-bodied white):

mussel stew with cream, or any richly-sauced fish dish

GROS PLANT DU PAYS NANTAIS

France (crisp dry light white):

Crudités, oily fish eg mackerel, oysters

HERMITAGE

France (full-bodied red):

Beef dishes/casseroles, rare steak, beef Wellington, roast and casseroled game, English hard cheeses

JULIENAS

France (fruity medium-bodied red):

Steak tartare, coq au vin, escargots

JURANCON

France (medium-bodied tangy dry and sweet white):

Dry: sauced fish, salades composées, cheese fondue

Sweet: foie gras, Brebis cheeses, pastries

KABINET

German (light off-ry white):

Smoked fish, sushi and sashimi, Chinese food, crab salad



Wine Paring – Wine With Food

KEKFRANKOS

Hungary (light to medium-bodied red):

Toad in the hole, sausage and mash, faggots, beef Stroganov

LAMBRUSCO SECCO DOC

Italy (sparkling tangy red):

Parma ham and salami, cotechino

LIEBFRAUMILCH

German (light-bodied semi-sweet white)

Drink, if at all, as an apertif or with dim sum

LIQUEUR MUSCAT

Australia (concentrated fortified dessert wine):

Christmas pudding, mince pies, dark chocolate mousse, ice cream

LIRAC

France (full-bodied red):

Rabbit and other game casseroles, smoked ham, barbecued meat

LOUPIAC

France (concentrated sweet white):

Strawberry or raspberry mousse, crêpes suzette, bread and butter pudding

LUGANA

Italy (medium-bodied dry white):

Braised fennel, pasta and pesto, stuffed courgettes or aubergines, Chinese food

MACON

France (medium- to full-bodied dry white):

Cream-based dishes, egg pasta, Parma ham, seafood brochettes, roast chicken, blanquette de veau (medium-bodied red):

pork or charcuterie, fish cooked in red wine

MADEIRA

Madeira (tangy dry to lusciously sweet fortified):

Dry: salted almonds, consommé

Sweet eg Malmsey: Christmas cake or pudding, mince pies and brandy butter, baked apples

MADIRAN

France (dark full-bodied red):

Confit de canard, magret, substantial stews

MALAGA

Spain (concentrated fortified dessert wine):

Steamed chocolate, date or Christmas pudding, ice cream and fudge sauce



Wine Paring – Wine With Food

MANZANILLA

Spain (tanga dry lightly fortified white):
Tapas, consume, olives, salted nuts

MARGAUX

France (complex medium-bodied red):
Roast lamb with herbs, fillet steak, roast duck or goose

MARSALA

Italy (fortified tanga dry to concentrated sweet):
Dry: aperitif with nuts or oily antipasti
Sweet: chocolate and almond gâteau, sticky toffee pudding

MARSANNE

France/Austria (full-bodied fruity dry white):
Spicy or coconutty dishes, creamy curries

MEDOC

France (medium-bodied red):
Simply roast or grilled meat such as lamb (especially with Pauillac or St-Julien), roast pork and garlic, roast chicken, kidneys, cheese soufflé

MERLOT

France/everywhere (soft medium- to full-bodied red):
Beef with stout, bean stew
(New World): try calf's liver and grilled food including tuna

MEURSAULT

France (full-bodied dry white):
Chicken with truffles, monkfish or scallops in cream sauce, asparagus with hollandaise

MINERVOIS

France (medium- to full-bodied red):
Ratatouille, lamb with flageolets, squid with tomato stuffing, spicy sausages

MONBAZILLAC

France (concentrated sweet white):
Pears stuffed with blue cheese, sautéed foie gras with apples, crème caramel

MONTEPULCIANO D'ABRUZZO

Italy (medium- to full-bodied red):
Lasagne, rabbit and peppers, chicken with olives, spaghetti Bolognese, pizza

MONTEPULCIANO, VINO NOBILE DE

Italy (full-bodied red):
Roast boar or port, roast pigeon, quail



Wine Paring – Wine With Food

MONTILLA

Spain (tangy dry white):

Aperitif with salted nuts or savory biscuits

MONTLOUIS

France (dry, medium-sweet or sweet white):

Dry/medium: aperitif or delicately-flavored shellfish or fish in creamy sauces

Sweet: fruit tarts

MONTRACHET, LE

France (finest rich full-bodied dry white):

Chicken with crayfish, rich-sauced lobster, turbot

MORELLINO DI SCANSANO

Italy (fruity medium to full-bodied red):

Roast marinated lamb, mixed grill, pork chops

MOREY-SAINT-DENIS

France (fragrant medium- to full-bodied red):

Game birds and venison, roast or casseroled

MORGON

France (Juicy full-bodied red):

Casseroles, braised beef with olives, cassoulet, coq au vin

MOSCATO D'ASTI

Italy (light sweet sparkling white):

Baked Alaska, meringue nests, Christmas pudding

MOSEL

German (light aromatic white):

Smoked mackerel with black peppercorns, Gravad Lax, duck à l'orange

MOULIN-A-VENT

France (juicy full-bodied red)

Baked ham, beef wellington, steak tartare

MUSCADET

France (light crisp dry white):

Moules marinières, oysters, plateau des fruits de la mer, herb omelette, light antiasti and salads, mackerel

MUSCAT

France/everywhere (dry to very sweet grapey white):

Dry: chicken with grapes, avocado salad

Sweet: puddings – exotic fruit salad, mince pies, chocolate nut and ginger-based puddings



Wine Paring – Wine With Food

NAVARRA

Spain (medium dry white):

Fried whitebait, bouillabaisse

(rosé): grilled red mullet

(red): choirzo, spicy vegetable couscous, lamb

NEMEA

Greece (strong full-bodied red):

Meatballs, goulash, moussaka, kleftiko

NIERSTEIN

German (light medium dry to sweet white), best wines only medium-dry Kabinett style:

Chinese dishes, including dim sum, or light salads, or drink as aperitif

NUITS-SAINT GEORGES

France (full-bodied red):

Any game, venison steaks, goose confit, kidneys with wild mushrooms

OLOROSO

Spain (full-flavored dry to sweet fortified):

Dry: olives, hard cheese

Sweet: trifle, crème brûlée, chocolate gâteau

ORVIETO

Italy (crisp dry to medium-sweet white):

Dry: pasta carbonara, grilled plaice, other light fish dishes

Sweet: fruit salad, almond biscuits

PASSITO

Italy (concentrated sweet white):

Blue cheese, baked beaches, praline ice cream

PAUILLAC

France (fine medium to full-bodied red):

Lamb with rosemary, stewed pigeons, roast guinea fowl

PINOT BLANC/BIANCO

France/Italy (medium-bodied dry white):

Good with fish, cheese and egg dishes, quiche lorraine, pike in cream sauce, pasta and pesto; also try with Thai green curry

PINOT GRIS/GRIGIO

France/Italy (light to full-bodied white):

Pinot Gris: cold dishes and spicy dishes, courgette or onion flan, pork with juniper

Pinot Grigio: mushroom ravioli, linguine with cream and Parmesan

Sweet: foie gras, smooth liver pâtes, puddings



Wine Paring – Wine With Food

PINOT NOIR

France/everywhere (Old World: fine light- to full-bodied red):

Roast poultry, game, charcuterie, métier fish eg red mullet

(New World: ripe medium- to full-bodied red): cold meat or game, partridge with spiced damsons, duck with mango, tuna, salmon

POMEROL

France (medium- to full-bodied red):

Pork with prunes, char-grilled or simply roast lamb or steak, wild duck with ceps, Camembert

POMMARD

France (velvety full-bodied red):

Wild boar, sautéed ham or kidneys, pheasant and truffles, other game

PORT

Portugal (sweet fortified):

Stilton, blue cheeses and cheddars, chocolate cake or pudding, nuts

POUILLY-FUISSE

France (full-bodied white):

Pasta, poultry, fish in creamy sauces, asparagus quiche, gougiers, salmon en croute

POUILLY-FUME

France (crisp concentrated dry white):

Trout meunière, smoked salmon sandwiches, creamy chicken pie, goat's cheese

PULIGNY-MONTRACHET

France (fine full-bodied dry white):

Lobster, crab soufflé, monkfish

RECIOTO

Italy (concentrated sweet red or white):

Red: blue cheeses

White: foie gras and buddings that are not too sweet; cakes, biscuits, fruit fools

RETSINA

Greece (strong medium-bodied white):

Taramasalata, olives, spiced chick-pea

RHINGAU

German (dry to sweet intense white):

Medium-dry: sweetbreads, braised celery, pork, duck or goose with fruit sauce

Sweet: fruit pies and tarts, langues du chat biscuits



Wine Paring – Wine With Food

RIBEIRO

Spain (crisp dry white):

Smoked mackerel with black peppercorns, deep fried courgette or aubergines

(red): sardines

RIBERA DEL DUERO

Spain (full-bodied red):

Beef en croûte, spit-roasted boar and other roast meats, mature hard cheeses

RICHENBOURG

France (luxurious full-bodied red):

Game birds, venison, magret, calf's liver

RIESLING

Germany/everywhere (Old World: light aromatic dry to sweet white):

Stir-fried or poached dishes, eg poached sole; avocado salad, roast hot or cold goose, duck, wild boar; apple and raspberry puddings

(New World: ripe aromatic dry to sweet white):

southeast Asian curries, sun-dried tomatoes, roast vegetables, puddings

RIOJA

Spain (medium- to full-bodied red and white):

Red: casseroled or roast lamb, game or poultry, mushrooms, truffles

White: onion tart, tapas, barbecued chicken

ROMANÉE-CONTI, LA

France (fine complex full-bodied red):

See Vosne-Romanée

ROSE D'ANJOU/DE LOIRE

France (dry to medium dry):

Aperitif or gentle salads

ROUSSILLON, COTES DU

France (full-bodied red):

Vegetable-based dishes, spiced pork or beef, snails with anchovy butter

RUEDA

Spain (light- to medium-bodied dry or sherry-like white):

Simple or garlicky fish, seafood and poultry, green vegetables and salads

RULLY

France (medium-bodied red):

Roast pork, coq au vin

(dry white): jambon persillé, artichokes, cheese fondue



Wine Paring – Wine With Food

SAINT-EMILION

France (medium- to full-bodied red):

Roast beef, wild boar with chestnuts, roast turkey, lobster in red wine, chicken casserole, truffles, Camembert

SAINT-ESTEPHE

France (medium- to full-bodied red):

Roast lamb, lamb en croûte, lamb with flageolets, lampreys in red wine

SAINT-JOSEPH

France (full-bodied red):

Toulouse sausage, barbecued kebabs, beef casseroles, roasted vegetables, game

SAINT-NICHOLAS DE BOURGUEIL

France (light to medium-bodied red):

See Bourgueil

I

SALICE SALENTINO

Italy (ripe full-bodied red):

Game stew, stuffed aubergine, some curries

SANCERRE

France (medium-bodied crisp dry white):

Poached trout, smoked salmon sandwiches, avocado mousse, goat's cheese, sashimi

(light red): brandade, fish like red mullet or salmon

SAUMUR-CHAMPIGNY

France (light-bodied red):

Lighter meat dishes such as spring lamb, cheese and herb soufflé, salmon-troug

SAUTERNES

France (luscious sweet white):

Salty blue cheeses, foie gras, duck with orange and honey, cream-based puddings eg crème caramel and brûlée

SAUVIGNON BLANC

France/everywhere (tangy dry white):

Loire: seafood salad, Thai food, asparagus quiche

New World: more intense flavors and denser textures such as hollandaise and mayonnaise sauces, asparagus and shellfish, tomatoes and Thai food

SAVENNIERES

France (intense, crisp dry white):

River fish, sorrel sauce, goat's cheese soufflé



Wine Paring – Wine With Food

SEMILLON

France/Australia (Old World: medium-bodied dry white – usually blended):
Prawns, mussels and many other fish

(New World: ripe and full-bodied white):
fish pie, richly sauced fish, spicy pork dishes
(botrytised): Roquefort cheese, cream-based puddings, honey-roast poultry

SHERRY

Spain (fortified dry to sweet):
Dry fino to medium amontillado: gazpacho, olives, grilled sardines
Very sweet oloroso: minced pies, fudge or chocolate ice cream, treacle pudding

SHIRAZ

Australian (ripe full-bodied red):
Rich meat stews, barbecued meat or vegetables, chili con carne, roast goose, duck and turkey with traditional trimmings

SILVANER

German (light dry white):
Cheese choux puffs, quiche lorraine, poached fish or poultry

SOAVE

Italy (light dry white):
Pasta and pesto, spinach and ricotta tortelloni, chicken salad, light fish dishes

SPARKLING SHIRAZ

Australia (full sparkling red):
Roast turkey, mature goat's cheese, rich pâtés

SPATBURGUNDER

German (light- to medium-bodied red):
Boiled ham; sausages – smoked, fresh and garlic; stuffed mushrooms

SPATLESE

German (light medium-sweet white):
Pork with mustard, cold roast pork and duck, sun-dried tomatoes, crab mousse

SYRAH

France (aromatic usually full-bodied red);
Game and cold meats, beef cooked in red wine, liver, wild mushroom dishes, hard cheeses

TACHE, LA

France (fine full-bodied red):
See Vosne-Romanée



Wine Paring – Wine With Food

TAVEL

France (full-bodied dry rosé):
Fish soup, stuffed red peppers, ratatouille and couscous

TOKAJI

Hungary (dry to intensely sweet white):
Dry: aperitif with nuts; sweet: Christmas pudding, treacle tart, crème caramel, mild creamy blue cheese, foie gras

TOKAY-PINOT GRIS

France (full-bodied dry to sweet white):
See Pinot Gris

TREBBIANO

Italy (light dry white):
Pasta carbonara, spinach cannelloni, sardines, wiener schnitzel

TROCKEN

German/Austria (light dry white):
Fairly plain fish dishes, light salads

TROCKENBEERENAUSLESE

German/Austria (intense sweet white):
Apple and sultana tart, Black Forest gâteau, pavlova, crêpes suzette

VACQUEYRAS

France (full-bodied red):
Cassoulet, rabbit stew, stuffed peppers, snails in garlic butter, pigeon

VALDEPENAS

Spain (medium- to full-bodied red):
Stuffed squid, olive and garlic bread, her-broasted lamb or braised lamb shanks, kebabs, or try with any cooked mushroom dishes

VALPOLICELLA

Italy (fruity light red):
Deep fried mushrooms, tuna and bean salad, lentil patties, sausages, bresaola

VENDAGE TARDIVE

France (intense sweet white):
Baked custard tart, terrine of fo

VERDELHO

Australia (ripe tangy dry white):
Spicy dishes, including Indian, roast vegetables
Madiera (fortified medium-dry white):
Salted nuts and olives, game consommé, Munster cheese



Wine Paring – Wine With Food

VERDICCHIO

Italy (light dry white):

Linguine with cream and smoked salmon, fish and chips, seafood salad

VERNACCIA DI SAN GIMIGNANO

Italy (light- to medium-bodied dry white):

Pasta and pesto, salmon carpaccio, fish stews

VIN JAUNE

France (concentrated maderized dry white):

Duck with olives, ripe hard cheeses

VIN DE PAILLE

France (concentrated sweet white):

Apricot soufflé, sweet omelette, apple charlotte, praline gateau

VIN SANTO

Italy (concentrated sweet white):

Cantuccini biscuits, apple fritters, panforte, walnuts, hazelnuts and pecans

VINHO VERDE

Portugal (crisp light dry white):

Oily fish such as sardines, light green vegetable meals and salads

VIOGNIER

France (medium- to full-bodied dry white):

Lobster or scallops with saffron, crab, carrot and orange soup, spiced parsnips, chicken korma and other mild to medium curries; it also goes well with rosemary

VOLNAY

France (medium- to full-bodied red):

Roast veal, duck or beef, mushroom or game dishes

VOSNE-ROMANEE

France (perfumed medium- to full-bodied complex red):

Saddle of venison, not too well hung game birds, casseroles, ceps and truffles, mature cheeses

VOUGEOT, CLOS DE

France (fine full-bodied red):

Beouf à la bourguignonne, grand game dishes

VOUVRAY

France (dry to sweet white):

Dry to medium: delicately-flavored fish like trout in cream, goat's cheese soufflé

Sweet: tarte tatin, baked pears, apricot and peach tarts, nut pastries



Wine Paring – Wine With Food

WHITE ZINFANDEL

California (medium-dry medium-bodied rosé):

Aperitif or prawn cocktail – nothing serious

ZINFANDEL

California (aromatic powerful red):

Well-flavored, spicy dishes (can have a touch of sweetness eg barbecue sauce with spare ribs), game casserole, Thanksgiving turkey and its traditional accompaniments, steak with mustard and soy sauce, ratatouille, stuffed peppers, anchovy and olive antipasti, and even dark chocolate biscuit cake