

# WINE & FOOD MATCHES

**NEED A RECIPE?**  
 Check out our food matching page for some dishes that are sure to impress. *Bon Appetit!*

Rules are made to be broken - here they are so you can get started. A perfect match is a joy but doesn't come without experimentation, intuition and various other forms of fun. Note the classic matches below work because they avoid the following misadventures: no light wine with rich food, no dry wine with spicy food, no high tannins with fatty food, no high alcohol with chilli heat.

## SPARKLING

Cava  
 Champagne  
 Methode  
 Prosecco



APERITIF  
 OYSTERS  
 SASHIMI  
 SUSHI  
 SALTY SNACKS

## LIGHT, DRY WHITES

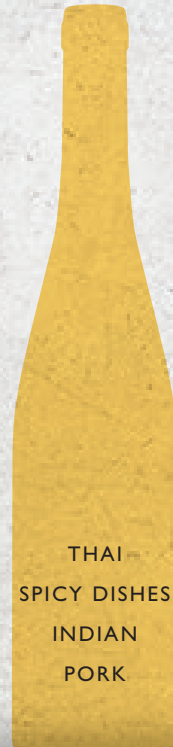
Albariño  
 Dry Riesling  
 Pinot Grigio  
 Sauvignon Blanc



APERITIF  
 NUTS  
 ANTIPASTI  
 GOAT CHEESE  
 SALADS

## OFF-DRY, AROMATIC WHITES

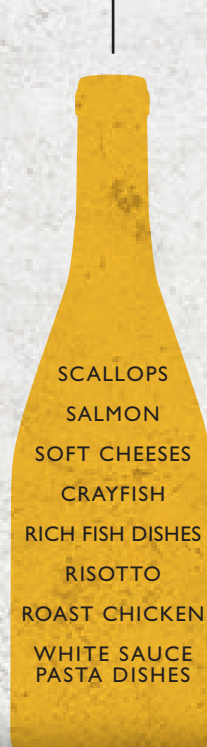
Chenin Blanc  
 Gewurztraminer  
 Pinot Gris  
 Riesling



THAI  
 SPICY DISHES  
 INDIAN  
 PORK

## FULL-BODIED, OAKED WHITES

Chardonnay  
 Oaked Whites  
 Viognier



SCALLOPS  
 SALMON  
 SOFT CHEESES  
 CRAYFISH  
 RICH FISH DISHES  
 RISOTTO  
 ROAST CHICKEN  
 WHITE SAUCE  
 PASTA DISHES

## SWEET WINES

Dessert Wines  
 Late Harvest  
 Port



CHEESE  
 FRUITY  
 DESSERTS  
 FOIE GRAS

## LIGHT REDS

Gamay  
 Lighter Pinot Noir  
 Lambrusco  
 Lighter Sangiovese



CHARCUTERIE  
 DUCK  
 MEATY SAUCE  
 PASTA DISHES  
 PIZZA  
 SALMON  
 ROAST CHICKEN

## MEDIUM-BODIED REDS

Grenache  
 Merlot  
 Pinot Noir  
 Sangiovese  
 Syrah  
 Tempranillo



CHARCUTERIE  
 DUCK  
 GAME MEATS  
 PIZZA  
 ROAST LAMB  
 MEATY SAUCE  
 PASTA DISHES

## FULL-BODIED, HEAVY REDS

Bordeaux Blends  
 Cabernet  
 Sauvignon  
 Big Shiraz



HARD CHEESES  
 BEEF STEAK  
 ROAST BEEF  
 ROAST LAMB

