

Which wine with which food?



RED

Cabernet Sauvignon

(including Bordeaux/Claret)

Stuffed aubergine, curry, lamb, roast/grilled pork, beef, veal, duck, pâté, cheddar cheese, blue cheese, sausage, kidneys, poultry, pizza, pasta in meat/tomato sauce, steak and kidney pie, Mediterranean cuisine.



Cinsault

Bacon/ham, meat barbecues, cannelloni, lasagne, pâté, pizza, Indian and Mediterranean cuisine.

Gamay

(including Loire Valley and Beaujolais)

Red meats, poultry, hard cheeses, raspberries, roast pork, hamburgers, Chinese food, liver, chilli.

Grenache/Garnacha

(including Rioja, Rhône Reds and Châteauneuf du Pape)

Steak, roast beef/pork, sausage, lamb, liver, mild cheese, poultry in rich sauce, pasta, aubergine with parmesan cheese, grilled swordfish, Mediterranean cuisine.

Malbec

(including Loire Valley)

Red meats, steak, poultry in rich sauce, steak & kidney pie.

Mataró/Mourvèdre/ Monastrell

Grilled/roast meats, mushrooms, dark fowl, root vegetables, meat based stews, tapas, chorizo, kidneys, Mediterranean cuisine.

Merlot

(including Bordeaux/Claret and Vin de Pays d'Oc)

Curry, lamb, mild cheese, grilled salmon, swordfish, tuna, poultry, pasta in meat/tomato sauce, pizza, liver, Mediterranean cuisine.

Montepulciano d' Abruzzo

Pork/lamb (especially in hearty sauces), sausages, pasta, soups, hot and spicy peppers, Mediterranean cuisine.

Pinotage

Red meats, beef, lamb, barbecued meats, picnics, strong cheeses and casseroles.

Pinot Noir

(including Burgundy)

Pizza, pasta, poultry, beef, lamb, cold duck, veal, gruyère cheese, meaty fish.

Ruby Cabernet

Red meats, poultry, barbecued meats, hamburgers.

Shiraz/Syrah

(including Northern Rhône and Vin de Pays d'Oc)

Chicken, chilli, goose, red meats, barbecued meats, lamb, beef, pizza, pasta in meat/tomato sauce, veal, pork and liver.

Tempranillo

(including Rioja)

Red meats, paella, pasta in meat/tomato sauce, lamb, veal, Mediterranean cuisine.

Zinfandel

(including Rhône Reds)

Hard cheese, poultry in rich sauce, pasta, aubergine with parmesan cheese, grilled swordfish.

WHITE

Chardonnay

(including White Burgundy/Chablis)

White meats/poultry in cream sauces, veal, pork, pasta in cream/cheese sauce, mild cheddar, white fish, ham, Chinese food, shell fish.



Chenin Blanc

(including White Loire Valley/Vouvray)

Picnics, salads, light pasta and rice dishes, poultry, white fish, mild cheeses, curry, pork, veal, appetisers.

Colombard

Vegetarian dishes, sautéed or grilled fish, pasta, white meats, poultry.

Gewürztraminer

Gammon, barbecued meats, curry, grilled fish, poultry dishes, Thai food, smoked salmon, chilli, cheese.

Marsanne

(including North Rhône Whites)

Meaty fish (salmon, trout, tuna, sea bass), chicken, pork, vegetarian dishes, roasted vegetables.

Müller-Thurgau/Rivaner

(Including Hock and Mosel)

Gammon, salads, white meats poultry, picnics, ham

Pinot Grigio/Gris

(including Burgundy Whites)

Salads, appetizers, white fish, shellfish, white meats, strong cheeses, poultry, pasta, pizza.

Sauvignon Blanc

(including White Bordeaux, Loire Valley/ Sancerre and Pouilly Fumé) Thai food, white fish, white meats, pasta in white sauce,

poultry, pizza, cold meats, strong cheeses, ham, Irish stew, asparagus quiche, salads, appetisers.

Riesling (Rhine)

Gammon, white meats, pasta in cream/cheese sauce, mild cheese, poultry, tandoori chicken, shell fish, curry, appetisers.

Sémillon

(including White Bordeaux,)

White fish, blue cheese, mild cheddar, gammon, pork, veal, chicken.

ROSÉ

European Rosé

Curries, oriental dishes, picnics, barbecues, salads, white fish, seafoods, white meats, pizza, pasta, chicken piri piri, grilled sardines, Mediterranean cuisine.



White Grenache

Pizza, pasta, curry, appetisers, mild cheese, pork, seafood, picnics, Tex-Mex, Mediterranean cuisine.

White Zinfandel

Curries, oriental dishes, white fish, white meats, poultry, ham, lamb, seafood, appetisers, fruits, desserts, picnics, Tex-Mex, Mediterranean cuisine.

CHAMPAGNE & SPARKLING WINES

Celebrations!

Aperitifs, salads, fish, seafood, parma ham/melon, fresh goats cheese.



Which food with which wine?



Beef

NEW WORLD Merlot, Cabernet Sauvignon, Pinot Noir, Shiraz, Zinfandel.

OLD WORLD Red Bordeaux (Claret), Rioja, Red Burgundy, Chianti, Barolo.



Poultry

(roast/grilled/cream sauces)

NEW WORLD All Whites, all Reds.

OLD WORLD All Whites, all Reds.

(in rich hearty sauces)

NEW WORLD All Reds.

OLD WORLD All Reds.

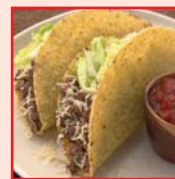


Mexican

(eg chilli con carne, fajitas)

NEW WORLD All Whites and Rosé, Shiraz, Merlot.

OLD WORLD All Whites and Rosé, Syrah, Merlot.



Lamb

NEW WORLD Merlot, Cabernet Sauvignon, Shiraz.

OLD WORLD Red Bordeaux (Claret), Rioja, Vin de Pays d'Oc, Côtes de Rhône, Valpolicella.



Cheese

(mild/cream)

NEW WORLD Sémillon, Chardonnay, Chenin Blanc, Merlot, Cabernet Sauvignon, Pinot Noir.

OLD WORLD Chablis, White Bordeaux, Red Bordeaux, Italian White, Red Burgundy.

(mature/strong)

NEW WORLD Sauvignon Blanc, Pinot Grigio, Zinfandel, Cabernet Sauvignon.

OLD WORLD Dessert Wines, Pinot Gris, White Bordeaux, Red Bordeaux.



Pork/Veal

NEW WORLD Rosé, Sémillon, Chardonnay, Riesling, Merlot, Shiraz, Cabernet Sauvignon, Chenin Blanc.

OLD WORLD White Bordeaux, White Burgundy, Beaujolais, Chablis, Riesling, Pinot Grigio, Rioja.



Chinese/Thai

NEW WORLD Chardonnay, Sauvignon Blanc, Gewurtztraminer, Rosé.

OLD WORLD Chablis, Muscadet, Rosé, White Bordeaux, German Whites.



Fish

(white fish eg cod & plaice)

NEW WORLD All Whites, Rosé

OLD WORLD All Whites, Rosé

(meaty fish eg salmon, fresh tuna)

NEW WORLD Merlot, Zinfandel, Gewurtztraminer, Pinot Noir.

OLD WORLD Rioja, Alsace White, Red Burgundy.

(shell fish)

NEW WORLD Chardonnay, Riesling, Pinot Grigio.

OLD WORLD Muscadet, Chablis, Pinot Grigio, Riesling.



Ham/Gammon

NEW WORLD Sémillon, Chardonnay, Sauvignon Blanc, Gewurtztraminer, Rosé.

OLD WORLD White Bordeaux, Chablis, German Whites, Rosé, Beaujolais.



Curry

(hot curry)

NEW WORLD Chenin Blanc, Riesling, Gewurtztraminer, Rosé.

OLD WORLD Rosé, Muscadet, German Whites.

(mild/tandoori curry)

NEW WORLD Merlot, Rosé.

OLD WORLD Merlot, Beaujolais Rosé.



Salads & Picnics

NEW WORLD Chenin Blanc, Sauvignon Blanc, Chardonnay, Rosé, all Sparkling.

OLD WORLD Rosé, Muscadet, Pinot Gris, German Whites, all Sparkling.



Meat Casseroles

(meat in hearty sauces)

NEW WORLD Cabernet Sauvignon, Zinfandel, Pinotage, Shiraz.

OLD WORLD Bordeaux Red, Rioja, Italian Reds, Eastern European Reds.



Mediterranean Cuisine

(tomato/meat sauce)

NEW WORLD All Reds. All Rosé.

OLD WORLD All Reds, especially Valpolicella, Rioja, Chianti, Montepulciano. All Rosé.



Barbeques

NEW WORLD Rosé, Pinotage, Shiraz, all Sparkling.

OLD WORLD Beaujolais, Rosé, North Rhône, Vin de Pays d'Oc, Rioja, all Sparkling.

