

Vintage	1982	1983	1984	1985	1986	1987	1988	1989	1990	1991	1992	1993
Area												
Bordeaux												
Red	*****	****	**	****	****	***	*****	*****	*****	**	**	*
White/dry	****	*****	**	****	****	****	****	****	****	***	***	*
White/Sweet	*	****	***	***	****	**	****	****	****	*	*	
Burgundy												
Red	***	****	**	*****	***	**	*****	****	****	****	****	**
White	****	*****	**	*****	****	**	****	****	****	***	****	**
Rhone												
North	****	****	**	*****	****	**	*****	****	****	***	**	**
South	***	***	**	*****	***	***	****	****	****	***	**	**
Alsace												
California												
Napa	**	***	****	****	***	***	****	****	****	****	****	****
Sonoma	***	***	****	****	***	***	****	****	****	****	****	****
Italy												
Piedmonte	*****	***	**	*****	***	**	****	***	****	***	**	***
Chianti	****	****	*	****	***	**	*****	***	***	***	**	***
Spain	****	**	**	****	***	**	**	****	***	***	***	***
W.Germany	****	****	**	***	***	**	****	****	****	***	****	***

* poor year

** good

*** very good

**** fine

***** excellent

GOOD PARTNERS

Aromatic dry white wines

are fine with smoked fish (mackerel, eel, etc.) grilled fish, bouillabaisse, ham, sausage, pate, onion pie, goat cheese

Light dry white wines

to freshwater fish, clams, cod, fish and shellfish salads

Medium dry white wines

go well together with fish soup, cold fish and most sorts of risotto

Full bodied dry white wines

lobster, crab, fish cooked with a strong sauce, white meat and poultry

Fruity white wines

with a touch of sweetness can be served at buffets, with canapes and shellfish

Sweet white wines

fruits, puddings, fresh pates, some salmon dishes

Fresh fruity red wines

grilled salmon, griled sausages, liver, pigeons, fresh cream cream cheese

Medium bodied red wines

minced meat, lamb, steak, wild fowl, cold game

Strong and full bodied red

boeuf bourguignon, goulash, and roast pork

Strong and robust red wine with a strong tanine

well matured game, wild duck, turkey, hare and matured cheese