

	RESOURCE LIBRARY - BEVERAGE WINE AND FOOD	<i>Code:</i> 03.13.033
		<i>Edition:</i> 1
		<i>Page</i> 1 of 4

Wine and Food

There are no rules and regulations about what wine goes with what food, but there is a vast body of accumulated experience which is not to be ignored.

This list of dishes and appropriate wines records most of the conventional combinations and suggests others that are generally considered good. This list of ideas is intended to help our staff to make quick decisions in recommending wine to our guests. We have stuck to the wines that are widely available - that may not mean we carry them in our stock, but it allows for a thorough knowledge as well as the ability to converse with guest on this particularly difficult subject.

Before the Meal - Aperitifs

Traditional aperitif wines are either sparkling (epitomized by champagne) or fortified (epitomized by sherry). It is fashionable to drink a glass of white wine before eating, which calls for something light and stimulating, dry but not acid, with a degree of character, such as:

France

Alsace Edelzwicker; Riesling or Sylvaner; Chablis; Muscadet; Sauvignon de Touraine; Graves Blanc; Macon Blanc; Crepy

Germany

Any Kabinett wine

Italy

Soave; Orvieto Secco; Pinot Bianco; Montecarlo; Vernaccia; Tocai; Lugana; Albana di Romangna

Portugal

Any vinho verde

Eastern Europe

Riesling

California

"Chablis"; Chemin Blanc; Riesling; French Colombard; Fume Blanc; Gewurztraminer

Australia

Riesling

South Africa

Steen; Sauvignon Blanc

England

English white

First Courses

Aioili

A thirst quencher is needed with so much garlic; Rhone wine or Verdicchio, and mineral water

Antipasto (Hors d'oeuvre)

Dry or medium white, preferable Italian (e.g. Soave) or light red, e.g. Valpolicella, Bardolino or young Bordeaux

Artichoke

Red or Rose

Vinaigrette: young red, e.g. Bordeaux

Hollandaise full bodied dry or medium white e.g. Macon Blanc; Rheinphalz or Californian "Chablis"

Asparagus

White burgundy or Chardonnay, or Tavel Rose

Assiette Anglaise (Assorted cold meats)

Dry white, e.g. Chablis, Graves, Muscadet

Avocado

With prawns, crab, etc., dry to medium white, e.g.

Rheingau or Rheinphalz Kabinett, Graves, Californian Chardonnay or Sauvignon

Vinaigrette Light red or fino sherry

Bisques

Dry white with plenty of body: Verdicchio, Pinot Gris, Graves

Bouillabaisse

Very dry white: Muscadet, Alsace Sylvaner; Entre-Deux-Mers, Pouilly Fume, Cassis

Caviar

Champagne or iced vodka

Cheese Fondue

Dry white: Fendant du Valais, Gruner Veltliner

Chicken liver pate

Appetizing dry white: white Bordeaux, or light fruity red: Beaujolais, Gamay de Touraine or Valpolicella

Clams and Chowders

Big scale wine, not necessarily bone dry: e.g. Rhone, Pinot Gris, Dry Sauternes

Consommé

Medium dry sherry, dry Madeira, Marsala, Montilla

Crudités

Light red or rosé, e.g. Cotes-du-Rhone, Beaujolais, Chianti, Zinfandel

Eggs (Soufflés)

These present difficulties: they clash with most wine and spoil good ones. So very dry to dry or whatever wine.

Empanadas

Chilean Cabernet, Zinfandel

Escargots

white wine of some substance: e.g. Burgundy, Cotes-du-Rhone, Chardonnay, Shiraz

Foie Gras

Sweet white wine. In Bordeaux the drink Sauternes. Others prefer vintage champagne or a rich Gewurztraminer Vendagne tardive

Gazpacho

Sangria is refreshing but a dry Manzanilla or Montilla is better

Grapefruit

Port wine, Madeira or sweet sherry

	RESOURCE LIBRARY - BEVERAGE WINE AND FOOD	<i>Code:</i> 03.13.033
		<i>Edition:</i> 1
		<i>Page</i> 2 of 4

Herrings, raw or pickled

Dutch gin or Scandinavian Aquavit or full bodied white
Macon-Villages, Graves

Hors D'oeuvre

Clean fruity white: Sancerre or any Sauvignon; Alsace
Sylvaner; Muscadet or young light red Bordeaux, Rhone

Mackerel, smoked

Full bodied tasty white: e.g. Gewurztraminer, Tokay
d'Alsace or Chablis Premier Cru.

Melon

Needs a strong sweet wine: Prot, Bual Madeira, Muscat,
Olososo sherry

Minestrone

Italian red: Grignolino, Chianti

Omelettes

See observation under eggs.

Onion/leek tart

Fruity dry white, e.g. Alsace Sylvaner or Riesling; Macon
Villages of good vintage; Californian or Australian Riesling

Pasta

Red or white according to the sauce or accompaniments,
e.g.
Fish sauce (Vongole, etc.) Verdicchio or Soave
Meat sauce: Chianti, Beaujolais or Cotes-du-Rhone
Tomato sauce: Barbera or Sicilian red
Cream sauce: Orvieto or Frascati

Pate

Dry white: e.g. Chablis, Macon Blanc, Graves

Peppers or aubergines, stuffed

Full red: Chianti, Zinfandel

Pizza

Any dry Italian red or Rioja, Australian Shiraz or California
Zinfandel

Prawns or Shrimps

Dry white: Burgundy or Bordeaux, Chardonnay or Riesling

Proscuitto (Ham) with melon

Full bodied dry or medium white: e.g. Orvieto or Frascati,
Fendant, Gruner Veltliner, Alsace Sylvaner, California
Gewurztraminer, Australian Riesling

Quiches

Dry white with body: Alsace, Graves or Sauvignon or young
red according to the ingredients

Ratatouille

Vigorous young red: e.g. Zinfandel, Chianti, young red
bordeaux

Salade Nicoise

Very dry not too light or flowery white: e.g. white (rosé)
Rhone, Californian Sauvignon

Salads

As a first course: any dry and appetizing white wine. After a
main course: no wine.
Note: Vinegar in salad dressings destroys the flavour of
wine. If you want salad at a meal with fine wine, dress the
salad with wine instead of vinegar

Salami

Powerfull tasty red or rosé: e.g. Barbera, young Zinfandel,
Tavel Rosé, young Bordeaux

Salmon, smoked

A dry but pungent white, e.g. Fino sherry, Alsace
Gewurztraminer, Chablis Grand Cru

Soufflés

Fish soufflés: Dry white, e.g. burgundy, Bordeaux, Alsace,
Chardonnay
Cheese soufflés: Red burgundy or Bordeaux, Cabernet
Sauvignon

Terrine

As for paté: e.g. Beaune, Mercurey, Beaujoais Villages or St.
Emilion, California Cabernet or Zinfandel, Chilean Cabernet

Trout, smoked

Sancerre, Pouilly Fumé or Californian Fumé Blanc

Fish

Abalone

Dry or medium white: e.g. Sauvignon Blanc, Chardonnay,
Verdicchio

Bass, striped

Plain, grilled or fried: Dry to medium sweet white burgundy
wines
With sauce: Depending on the ingredients, sharp dry white
Tomato sauce: fairly sweet white.

Cod

Fine dry or medium dry white: e.g. Chablis, cru classé
Graves, German Kabinett wines

Coquille St. Jacques

Best with medium dry white wines
In cream sauce: Medium sweet German wines
Grilled or fried: Gewurztraminer, Californian Chemin blanc,
Riesling or Champagne

Crab, cold with salad

Californian or Rheinphalz Riesling Kabinett or Spatlese

Eel, smoked

Strong or sharp wine: e.g. Fino sherry or Bourgogne Aligoté

Haddock

Dry white with a certain richness: e.g. Meursault, California
Chardonnay

Herrings

Needs a white with some acidity to cut their richness.
Burgundy Aligoté or dry Sauvignon Blanc

Lobster or Crab

Salad: Medium dry to medium sweet white. Non vintage
Champagne, Alsace Riesling, Chablis Premier Cru
With sauce: Vintage champagne, fine white burgundy, cru
classé Graves, Californian Chardonnay

Mackerel

Hard sharp white: Sauvignon blanc from Bergerac or
Touraine, Gros Plant, vinho verde, white Rioja

	RESOURCE LIBRARY - BEVERAGE WINE AND FOOD	<i>Code:</i> 03.13.033
		<i>Edition:</i> 1
		<i>Page</i> 3 of 4

Mullet, red	Mediterranean white, Retzina
Mussels	Muscadet, Californian "Chablis"
Oysters	Dry to medium white, Champagne, Chablis Premier Cru, Muscadet, Entre-Deux-Mers
Salmon, fresh	Fine white burgundy, Puligny or Chassagne Montrachet, Mearusault, Corton Charlemagne, Chablis Grand Crus, Californian Chardonnay or Riesling
Sardines, fresh grilled	Very dry white: e.g. Vinho verde, Muscadet
Scallops	See Coguilles St. Jacques
Shellfish	Dry white with plain boiled shellfish, richer wines with richer wines
Shrimps	Chablis or fino sherry
Sole	Plain, grilled or fried: Dry to medium sweet white burgundy wines With sauce: Depending on the ingredients, sharp dry white Tomato sauce: fairly sweet white.
Trout	Delicate white wine: e.g. Mosel Smoked: a full flavoured medium with, Gewurztraminer, Pinot Gris, Rhine spatlese
Turbot	Fine rich dry white, Meursault or Californian medium white

Meat

Beef, boiled	Red wine: e.g. Cru Bourgeois Bordeaux (Fronsac), Cotes-du-Rhone Villages, Australian Shiraz
Beef, roast	Any full bodied red wine
Beef stew	Sturdy red, e.g. Pomerol or St. Emilion, Shiraz
Cassoulet	Red from the south west of France, e.g. Cahors or Corbieres, or Zinfandel, Barbera
Chicken or Turkey, roast	Almost any wine goes, including the very best of dry or medium white and fine old reds
Chili con carne	Young red wine, Chianti
Chinese Food	Dry to medium-dry white: e.g. Macon Villages, Californian Chablis

Choucroute	Draft beer
Confit d'Oie	Rather young and tanic red Bordeaux helps to cut the richness. Alsace Tokay or Gewurztraminer matches it
Coq-au-vin	Red burgundy, preferably drunk with the same wine it is made of (Chambertin)
Corned beef hash	Zinfandel, Chianti, Cotes-du-Rhone red
Curry	Medium sweet wine, very cold; e.g. Orvieto abboccato, Californian Chemin Blanc
Duck or Goose	Medium Bordeaux or Burgundy or other rich white wine Wild Duck: Chateauf-neuf-du-Pape, Californian Cabernet, Australian Shiraz
Frankfurthers	German or Austrian wine, or Beaujolais
Game birds	Young birds plain roasted serve the best red wine, e.g. Gevrey Chambertin, St. Emilion, Napa Cabernet
Game pie	Medium red wine
Goulash	Strong young red, e.g. Zinfandel or Australian Cabernet
Ham	Fairly young red burgundy, e.g. Volnay, Beaune, Corton or Chianti or Valpolicella
Hamburger	Young red: e.g. Beaujolais, Corbieres, Chiant or Zinfandel
Hare	Jugged hare calls for red with plenty of flavour: not to old burgundy or Bordeaux
Kebabs	Vigorous red: Greek domestica, Hungarian Pinot Noir, Chilean Cabernet or Zinfandel
Kidneys	Red Pomerol or St. Emilion, Rhone, Barbaresco, Rioja, Australian or Californian Cabernet
Lamb cutlets or chops	A red Bordeaux
Lamb, roast	A traditional wine; e.g. Red Bordeaux
Liver	Young red, Beaujolais Villages, Rhone, Medoc, Rubesco, Zinfandel
Mixed Grill	A fairly light easily swallowable red; Red Bordeaux from Bourg, Fronsac, or Premieres Cotes, Chianti
Moussaka	Red or rosé: e.g. Chianti, Corbieres, Cotes de Provence, California Burgundy

	RESOURCE LIBRARY - BEVERAGE WINE AND FOOD	<i>Code:</i> 03.13.033
		<i>Edition:</i> 1
		<i>Page</i> 4 of 4

Oxtail

Rich red: e.g. St. Emilion or Pomerol, Burgundy, Barolo or Chianti Classico, Rioja Reserva, Californian Cabernet

Paella

Spanish red, dry white or rosé: e.g. Rioja or Vinho verde

Partridge, Pheasant

See under game birds

Pigeons

Red bordeaux, Chianti Classico, Cabernet Sauvignon

Pork, roast

The sauce or stuffing has more flavour than the meat. Sharp apple sauce, or pungent sage and onion need only a plain young wine.

Rabbit

Young red, Italian preferably

Steaks

Au poivre, a fairly young red, Rhone or Cabernet
Tartare, a light young red: Bergerac, Valpolicella
Fillet or Tournedos: red of any kind
T-bone: medium reds, Australian Cabernet, Chianti

Stews and Casseroles

Full flavoured red, e.g. young Cotes-du-Rhone, Corbieres, Shiraz, Zinfandel

Sweetbreads (Ris de veau)

These tend to be a grand dish, suggesting a grand wine calling for a well matured Bordeaux or Burgundy depending on the sauce

Tongue

Ideal with any red or white

Tripe

Red: Corbieres, macon Rouge, or a rather sweet wine i.e. Liebfraumilch

Veal, roast

A good neutral background dish for any old red

Venison

Big scale red: Rhone, Bordeaux of a grand vintage) or a rich white (Tokay d'Alsace)

Wiener Schnitzel

Light red from the Medoc, or Austrian Riesling

Cheese

Very ripe wine completely masks the flavour of wine. Only serve fine wine with mild cheeses.

Blue de Bresse, Dolcelatte, Gorgonzola

Young red wine (Barbera, Moulin-a-Vent, etc) or sweet white

Cream Cheeses, Brie, Camembert, Bel Paese, Edam, etc.

In their mild state they go with any good wine, red or white

Goat Cheese

White wine, either dry (e.g. Sancerre) or sweet (e.g. Montbazillac, Sauternes)

Hard Cheese, Parmesan, Gruyere, Emmenthal

Full-bodied, dry white wine: e.g. Tokay d'Alsace, Vernaccia

Roquefort, Danish Blue

Are so strong flavoured that only very young, very big or very sweet wines stand a chance.

Desserts

Apple pie, Apple Strudel

Sweet German, or Austrian wine

Baked Alaska

Sweet champagne or Asti Spumanti

Cakes

Madeira, Olorosso or cream sherry

Cheese cake

Sweet white from Vouvray or Coteaux de Lyon

Chocolate cake, mousse, soufflés

No wine

Christmas pudding

Sweet champagne or Asti Spumanti

Creams and Custards

Sauternes, Monbazillac or similar golden wine

Creme Brulée

Sauternes or Rhine Beerenauslese or the best Madeira or Tokay

Crepes Suzette

Sweet Champagne or Asti Spumanti

Fruit flans (i.e. peach, raspberry)

Sauternes, Monbazillac or sweet Vouvray

Fruit, fresh

Sweet Coteaux du Lyon, white, light Muscat

Nuts

Olorosso sherry, Madeira, vintage or tawny port

Sorbets, ice-creams

No wine

Stewed Fruits (i.e. apricots, pears, etc.)

Sweet Muscatel: e.g. Muscat de Beaumes de Venise

Strawberries and cream

Sauternes or Vouvray

Summer pudding

Fairly young Sauternes of a good vintage

Sweet Soufflés

Sweet Vouvray or Coteaux-du-Lyon

Zabaglione

Light gold Marsala