

Matching Foods with Wine Pocket Guide

Acidic Wines

Beaujolais
Champagne
Chenin Blanc
Chianti
Fume Blanc
Muscadet
Pinot Grigio
Pinot Gris
Pinot Noir
Red Burgandy
Sauvignon Blanc
Vouvray
White Bordeaux
Zinfandel

Fruity Wines

Gewurztraminer
Muscadet
Pinot Gris
Pinot Noir
Pinot Grigio
Riesling
Sauvignon
Blanc
Semillon
Zinfandel
Roses, dry

Light-Bodied Wines

Alsace Pinot Blanc
Alsace Riesling
Barbera
Bardolino
Beaujolais
Beaujolais-Villages
Cabernet Franc
Chablis
Chianti
Cotes du Rhone
Lambrusco
Light Riesling
Muscadet
Orvieto
Pinot Blanc
Pinot Grigio
Pinot Noir
Processo
Red Burgandy
Riesling
Rioja Crianza
Rose
Sauvignon Blanc
Soave
Valpolicella
Verdicchio
White Bordeaux

Full-Bodied Wines

Barbaresco
Barolo
Brunello
Cabernet Sauvignon
Chardonnay, oaked
Chateaufeuf-du-Pape
Hermitage
Merlot
Petite Sirah
Red Bordeaux
Rioja Grand Reserva
Syrah
Viognier
White Burgandy
Zinfandel

Medium-Bodied Wines

Albarino
Beaujolais
Cabernet Sauvignon
Champagne
Chardonnay, no oak
Chenin Blanc
Chianti Classico
Cote du Rhone
Dry Riesling
Merlot
Montepulciano
Pinot Gris
Pouilly-Fuisse
Pouilly-Fume
Rioja Reserva
Rioja, white
Sancerre
Sauvignon
Shiraz/Syrah
Soave Classico
Vouvray
White Bordeaux
White Burgandy
Zinfandel

Oaky Wines

California Chardonnay
Oaked Chardonnay
California Chardonnay
Oaked Chardonnay

High-Tannin Wines

Barbaresco
Barolo
Cabernet Sauvignon
Merlot
Red Bordeaux
Syrah
Zinfandel

Sweet Wines

Asti
Chenin Blanc
German Wine
Lambrusco
Late Harvest Wine
Port
Sweet Riesling
Sauternes
Sherry
Vouvray

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Acidic Wines

Anchovies
Cheesy Dishes
Citrus fruits
Cream sauces
Goat cheese
Pate
Prosciutto
Salad
Sausage
Tomatoes

Light-bodied White Wines

Boiled dishes
Chicken
Clams
Flounder
Oysters
Poached dishes
Shellfish
Sole
Steamed dishes
Vegetables

Medium-bodied White Wines

Sea bass
Scallops
Shrimp
Snapper
Veal

Full-bodied White Wines

Duck
Lobster
Roast chicken
Salmom
Swordfish
Tuna

Light-bodied Red Wines

Boiled dishes
Duck
Poached dishes
Roast chicken
Salmon
Shellfish
Steamed dishes
Swordfish
Tuna
Vegetables

Medium-bodied Red Wines

Barbecue
Game birds
Pork chops
Veal chops

Full-bodied Red Wines

Beef stew
Braised dishes
Game meats
Lamb chops
Leg of lamb
Sirloin steak

Oaky Wines

Barbecue
Grilled Chicken
Grilled Meat
Roasted Food

High-Tannin Wines

Cheese
Duck
Grilled meat
Grilled veg-
etables
Lamb
Walnuts

Sweet Wines

Biscotti
Cheese
Desserts
Duck
Fruit
Game