

**Wine and Food Pairing Chart** from [www.wine-flair.com](http://www.wine-flair.com)**Appetizers**

Food	Grape and/or Wine Name
Bleu Cheeses	Sauternes, Barsac
Brie, Camembert	Cabernet-based Bordeaux
Caviar	Champagne, Dry Sparkling Wines (Prosecco, Cava, Cremant)
Clams, Oysters and Mussels	Albarino, Champagne, Sauvignon Blanc, Seyval Blanc (NY State), Vinho Verde With rich sauces – Chardonnay
Cheese Straws	Chardonnay, Prosecco When serving with Pates – Pinot Noir
Calamari and Octopus	Aligote, Champagne – Blancs de Noirs, Rose
Dried Fruits	Arneis, Marsanne, Beaujolais
Fresh Fruits	Champagne – Rose and Sweet, Moscato D'Asti, Riesling – Off-Dry to Sweet
Goat Cheese	Sancerre, White Bordeaux
Nuts	Sherry, Picpoul de Pinet, Vin Jaune
Pates	Pinot Blanc, Sauternes, Viognier
Salads	Albarino, Chenin Blanc, Pinot Grigio
Shrimp and Prawns	Chardonnay, Pinot Grigio, Sauvignon Blanc
White Dips (e.g. hummus)	Chardonnay, Gavi Di Gavi
Yellow Cheeses (Cheddar)	Amarone, Gewurztraminer, Rioja

**NOTE:** In some cases I list the grape – for example, Chenin Blanc. But if the appellation or place name is better known – for example, Rioja, (which is made from the Tempranillo grape) I've listed that instead. If you're uncertain, check the Grape and Appellation/Place Name Guide in the "Fun Stuff" tab on Wine-Flair.com.

**Wine and Food Pairing Chart** from [www.wine-flair.com](http://www.wine-flair.com)**Main Courses**

<b>Food</b>	<b>Grape and/or Wine Name</b>
<b>Chicken</b>	Cream Sauce – Chardonnay, Riesling, Viognier Fried – Chardonnay, Chianti, Pinot Grigio Garlic – Pinot Noir, Sauvignon Blanc Jerk – Champagne, Gewurztraminer Grilled – Chardonnay (Oaky CA), Pinot Gris, Sauvignon Blanc Roast – Beaujolais, Chardonnay, Pinot Noir Sweet & Sour – Off-dry Riesling, Gewurztraminer
<b>Chili (traditional beef)</b>	Beaujolais, Malbec; Southwestern – Riesling
<b>Chinese Food</b>	Chenin Blanc, Riesling, Rose Champagne With Spicy dishes - Gewurztraminer With Duck dishes – Pinot Noir
<b>Cornish Hens</b>	Beaujolais, Grenache, Pinot Noir
<b>Creole Food</b>	Beaujolais, Riesling, Sauvignon Blanc
<b>Crab</b>	Chardonnay (Unoaked) or Chablis, Dry Rose wine, Vinho Verde
<b>Curries</b>	Picpoul, Gewurztraminer, Sauvignon Blanc, Sherry With sweet curry – Vouvray (off-dry)
<b>Dim Sum</b>	Champagne or Sparkling Wine
<b>Duck</b>	Cabernet Franc, Gewürztraminer, Riesling Confit – Cahors, Merlot, Pinot Noir Grilled – Pinot Noir or Cabernet Franc Peking – Pinot Noir Roast – Chateauneuf du Pape, Cote Rotie, Viognier Smoked – Pinot Noir, Baco Noir or Charbono
<b>Enchiladas</b>	Malbec, Merlot, Dry Rose
<b>Fajitas (Chicken)</b> <b>Fajitas (Beef)</b>	Chardonnay, Sauvignon Blanc Beaujolais, Merlot, Red Bordeaux
<b>Ham</b>	Beaujolais, Cabernet Franc, Pinot Noir
<b>Hamburgers</b>	Grenache, Merlot, Rioja
<b>Hearty Stews</b>	Charbono, Mourvedre, Petit Sirah
<b>Lamb</b>	Baco Noir (American) or Pinot Noir
<b>Lobster</b>	Chardonnay, Chenin Blanc, Riesling, Sauvignon Blanc

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<b>Food</b>	<b>Grape and/or Wine Name</b>
<b>Mediterranean Food</b>	Chateauneuf-du-Pape, Dry Rose wine
<b>Mussels</b>	In Garlic/Butter – Chardonnay, White Chateauneuf-du-Pape
<b>Osso Buco</b>	Barbera, Barolo, Brunello Di Montalcino, Syrah
<b>Pasta (tomato) Pasta (crème)</b>	Chianti, Merlot, Nebbiolo, Valpolicella Arneis, Chardonnay, Pinot Bianco, Pinot Grigio
<b>Paella</b>	Albarino, White Rioja, Tempranillo
<b>Pheasant</b>	Rose Champagne, Merlot, Pinot Noir, Riesling
<b>Pink Fish</b>	Beaujolais, Dry Rose Champagne, Chardonnay, Pinot Noir, Riesling
<b>Pizza</b>	Chianti, Lambrusco, Merlot, Rioja, Valpolicella
<b>Pork</b>	Chops – Riesling, Pinot Noir Roasted – Chianti, Pinot Gris, Rioja Glazed – Chardonnay, Gewurztraminer, Riesling, Vouvray
<b>Rabbit</b>	Beaujolais, Cabernet Franc, Hermitage, Rioja
<b>Ribs</b>	Carignane, Malbec, Zinfandel
<b>Risotto</b>	With Asparagus – Sauvignon Blanc With Mushrooms – Pinot Noir With Vegetables – Chardonnay, Pinot Grigio, Pinot Bianco With White Cheese, Seafood – Chardonnay
<b>Roasts</b>	Grenache (Garnacha), Merlot, Barbera
<b>Scallops</b>	Champagne (Blanc de Blancs) Chardonnay, Chateauneuf du Pape White, Pinot Blanc
<b>Smoked Fish</b>	Gewurztraminer, Gruner Veltliner, Marsanne
<b>Smoked Meats</b>	Charbono , Pinotage, Pinot Noir, Chianti

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<b>Soufflé</b>	Cheese – Blanc de Blancs Champagne, Prosecco Chocolate – Muscat, Port, Riesling Late Harvest, Sauternes
<b>Steak</b>	Filet Mignon – Bordeaux, California Cabernet, Flank Steak – Chianti, Merlot, Syrah New York Strip – Cabernet Sauvignon, Grenache, Zinfandel Pepper Steak – Chateauneuf-du-Pape, Pinot Noir, Zinfandel Rib Eye – Merlot, Rioja, Sangiovese, Zinfandel Shell Steak – Cabernet Sauvignon Sirloin – Barolo, Chianti Classico, Rioja Skirt – Cotes Du Rhone, Syrah Steak Frites – Beaujolais, Merlot, Cabernet Sauvignon With Blue Cheese – Sangiovese, Chateauneuf-du-Pape
<b>Sushi</b>	Champagne, Riesling, Sake, Sauvignon Blanc With Crab and Sea Urchin – Chenin Blanc With Eel – Gewurztraminer or Off-dry Riesling With Salmon – Pinot Noir With Shrimp – Champagne or Rose Champagne (dry) With Yellowtail – Chardonnay
<b>Tabbouleh</b>	Pinot Noir, Dry Rose
<b>Tempura</b>	Champagne, Prosecco, Sancerre, Sauvignon Blanc
<b>Thai Food</b>	Chablis, Chenin Blanc, Off-Dry Riesling, Gewurztraminer
<b>Turkey</b>	Chardonnay, Chenin Blanc
<b>Veal</b>	Beaujolais, Rose Champagne, Chardonnay Braised Shank or Shoulder – Bordeaux, Pinot Noir Chops – Barolo, Pinot, Noir, Rioja Marsala – Arneis, Chardonnay, Chianti Parmesan – Chianti, Valpolicella
<b>Venison</b>	Norton, Pinot Noir
<b>White Fish</b>	Chardonnay, Chenin Blanc, Sake, Sauvignon Blanc
<b>Rabbit</b>	Cabernet Franc, Rousanne
<b>Ribs</b>	Carignane, Malbec, Zinfandel