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## Wine Pairing Chart

As seen on [YouTube](#)



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<b>Food Is..</b>	<b>Wine Seems..</b>	<b>Reaction</b>
Salty	More Fruity/Less Drying	Positive; Pair with dry, sparkling, high acid wines (Champagne)
Sweet*	More Drying/Less Sweet	Negative; Wine must be sweeter than food
Bitter*	More Tannic/Drying	Negative; pick low/no tannin wines to complement
Tart/Tangy	Sweeter/Less Drying	Positive; Pair with high acid/zippy wines (Sauvignon Blanc, Verdejo, Vinho Verde)
Spicy*	Alcohol is more noticeable, mutes wine profile	Negative; Pair with an Off-Dry wine with lower alcohol content (Riesling-Halbtrocken, Vourays, Gewurztraminer)
Umami*	More Drying/Less Fruity/Bitter	Negative; Pair with a wine low in tannin but high in acidity
Fatty/Oily/Creamy	Less Acidic	Positive; Pair with a high acid
Highly Flavoured*	Overwhelmed	Negative; Big flavours need big wines (Syrah/Shiraz, Cabernet based Bordeaux)

\*- These pairings can be more challenging

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<b>Wine Varietal</b>	<b>Pairing Options</b>	<b>Other Names/Notes</b>
Chardonnay	Rich/Creamy Sauce	Chablis, White Burgundy
Sauvignon Blanc	Tart Dressings/Sauces	Sancerre
Riesling	Off-Dry: Spicy Dishes Dry: High Fat Foods	(Be sure to check sweetness levels)
Pinot Noir	Earthy Flavours, Mushroom/Light Red Sauces, BBQ	Red Burgundy, Pinot Nero, Spatburgunder
Merlot	Roasts, Grilled Meats/Vegetables,	A very solid red wine, most planted varietal in France
Cabernet Sauvignon	Juicy Meats: Filet, Prime Rib, Lamb, Portobello Mushrooms, Duck Breast, Venison, Seared Ahi Tuna	Bordeaux, especially from the Left Bank, are Cabernet based. Also called Claret in the UK
Syrah/Shiraz	Heavily Spiced Dishes; Indian, Thai, Herb Crusted	Very peppery/spicy wines, Hermitage
Champagne	Anything Salty/Crunchy	Method Traditional Sparkling Wines Methode Champenoise
Dry Rose	Rich, Cheesy Dishes	Provence, Grenache Based

\*Pair to Sauces and Cooking Method\*

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