



Drink & Food Basics

15 Types of Wine You Should Know



Champagne or Sparkling

This wine is perfect for anything salty

Rosé Champagne

Great with rich flavored main courses or hors d'ouvres



Off-dry Reisling

Pairs well with sweet & spicy dishes

Chardonnay



Yummy with fatty fish or fish in creamy sauces



Pinot Grigio

Delish with light fish and seafood dishes

Dry Rosé

For rich, indulgent cheesy dishes



Pinot Noir

Pairs well with wide range of foods notably with poultry or fish



Sangiovese

Pairs well with tomato based dishes of Italian origin



Sauvignon Blanc

Serve with tangy, tart foods



Merlot

Grilled or baked poultry, beef or game



Cabernet Sauvignon

Fabulous with juicy red meat

Late Harvest Wines

Pair with more intensive flavored desserts and some cheeses



Syrah

Matches with highly spiced dishes

Zinfandel

Happy when paired with anything like BBQ pork ribs, leg of lamb or a big hearty meal



Port

Ideal partner for a cheeseboard, chocolate dessert