

Which Wine to Serve with Which Meat

1. Red Meat:

• Beef:

- **Cabernet Sauvignon:** Matches well with hearty, fatty cuts like ribeye or steak with rich sauces.
- **Merlot:** Complements leaner cuts like tenderloin or roast beef, as well as beef dishes with tomato-based sauces.
- **Syrah/Shiraz:** Works with grilled or barbecued beef, lamb, or venison.

• Lamb:

- **Merlot:** Works with roasted or grilled lamb dishes, particularly those with herbs like rosemary or mint.
- **Syrah/Shiraz:** Matches well with spiced lamb dishes, such as Moroccan tagines or Indian curries.
- **Cabernet Sauvignon:** Complements hearty lamb stews or braised lamb shanks.

• Pork:

- **Pinot Noir:** Matches well with pork tenderloin or pork chops, especially when prepared with fruity or tangy sauces.
- **Chardonnay:** Complements roasted or grilled pork dishes, particularly those with creamy sauces or autumnal flavours.
- **Zinfandel:** Works with barbecue or spicy pork dishes, such as ribs or pulled pork sandwiches.

2. Poultry:

• Chicken:

- **Chardonnay:** Matches well with roasted or grilled chicken dishes, particularly those with creamy sauces or herbs like tarragon.
- **Pinot Noir:** Complements lighter chicken dishes, such as chicken piccata or chicken with mushrooms.
- **Sauvignon Blanc:** Works with grilled or herb-roasted chicken, as well as chicken salads or dishes with citrusy flavours.

• Turkey:

- **Pinot Noir:** Matches well with roasted turkey, particularly during Thanksgiving, enhancing the Flavors of herbs and spices.
- **Chardonnay:** Complements creamy turkey dishes, such as turkey tetrazzini or turkey pot pie.
- **Riesling:** Works with sweeter preparations of turkey, such as glazed or fruity sauces.

3. Game:

- **Venison:**
 - **Syrah/Shiraz:** Matches well with grilled or roasted venison, as well as dishes with earthy or spicy flavours.
 - **Merlot:** Complements venison dishes with fruit-based sauces, such as cranberry or blackberry.
 - **Cabernet Sauvignon:** Works with hearty venison stews or braises, enhancing the richness of the meat.
 - **Duck:**
 - **Pinot Noir:** Complements duck dishes, particularly those with fruity or sweet elements like cherry or orange glaze.
 - **Merlot:** Matches well with roasted duck breast or duck confit, enhancing the richness of the meat.
 - **Syrah/Shiraz:** Works with spiced or smoked duck dishes, such as Peking duck or duck sausage.
4. **Veal:**
- **Chardonnay:** Matches well with veal dishes, particularly those with creamy sauces or mushroom-based preparations.
 - **Pinot Noir:** Complements lighter veal dishes, such as veal scallopini or veal piccata.
 - **Merlot:** Works with grilled or roasted veal dishes, as well as those with herb-based sauces like sage or thyme.

Remember, personal preference plays a significant role in wine pairing. It's always a good idea to experiment and find what works best for your palate.



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