

Wines to Serve with Seafood

Light, Crisp Whites:

- **Sauvignon Blanc:** Matches well with delicate white fish like sole or flounder, as well as seafood salads or dishes with citrusy flavors.
- **Pinot Grigio:** Complements light seafood dishes such as shrimp scampi or grilled halibut.
- **Albariño:** Works with shellfish like clams, mussels, and oysters, as well as lighter seafood pasta dishes.

Medium-Bodied Whites:

- **Chardonnay:** Pairs nicely with richer seafood like lobster, crab, or shrimp with cream sauce, as well as grilled or roasted fish.
- **Viognier:** Matches well with spicy seafood dishes or seafood with tropical fruit elements.
- **Vermentino:** Works with grilled fish or seafood pasta dishes with herbs and tomatoes.

Sparkling Wines:

- **Champagne/Sparkling Wine:** Enhances the flavors of shellfish, sushi, caviar, or fried seafood due to its acidity and effervescence.

Light Reds:

- **Pinot Noir:** Complements salmon, tuna, or other fatty fish, as well as seafood stews or paellas.
- **Gamay:** Works with grilled fish or seafood dishes with lighter sauces.

Rosé:

- **Dry Rosé:** Versatile, pairing well with a variety of seafood, from grilled shrimp to seafood salads or sushi.

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.