

Food and wine matching

The chart below does not presume to be a definitive guide to food and wine matching, with the thousands of possible combinations to do so would require a good deal more space! It also does not attempt to define exactly what wine should be consumed with what ingredients; quite simply, there are no absolutely correct matches and obviously personal choice is key to which combinations

are enjoyed. It does offer suggestions as to the styles of wines that may work well with various ingredients, styles of dishes and cooking techniques. These styles of wine match with Matthew Clark's **Wine Expression** classification and therefore the wines in our list can be cross-referenced with this chart.



Wine style	Salads and vegetables	Fish and seafood	Pasta and other sauces	Meats	Herbs and spices	Spicy foods	Cheeses
<p>Very dry, delicate, light whites e.g. <i>Frascati, Muscadet, Pinot Grigio, Soave</i></p>	Feta salad, green salad, Light seafood salad, Mozzarella salad, Salade Niçoise.	Clam chowder, halibut, herring, Mussels, oysters, Prawns, Trout.	Very light olive oil and fish based sauces e.g. marinara, vongole bianca.	Generally too light for most meats.	Delicate seasonings of chives, coriander, dill, fennel, tarragon, parsley.	Spicy ingredients usually overwhelm these delicate white wines.	Very mild flavoured cheeses e.g. cream cheese, Feta, Halloumi, Mozzarella, Ricotta.
<p>Dry, herbaceous or aromatic whites e.g. <i>Sauvignon Blanc, dry Chenin Blanc, dry Riesling</i></p>	Asparagus, avocado, Goat's cheese salad, Olives, ratatouille, Smoked fish salad, Spinach.	Shellfish and delicate white fish e.g. plaice, skate, sole, Clam chowder, kedgeree, smoked fish.	Fish based sauces e.g. olive oil or light cream if clam sauce, Apple sauce, Beurre blanc (with lemon), Tartare sauce.	Steamed baked and casserole chicken, pork, veal.	Chives, coriander, dill, ginger, lemongrass, lime, tarragon, parsley.	Especially good with Thai dishes and some lighter milder Indian meals e.g. tandoori fish.	High acid cheeses such as goat's or sheep's cheese e.g. Chavignol, Pecorino.
<p>Juicy, fruit-driven, ripe whites e.g. <i>New World styles of Chardonnay, Green Blanc Semillon, Viognier</i></p>	Caesar, chicken, egg, Goat's cheese salad, Carrots, Onion tart, Parsnips.	Seafood and firm white fish, grilled, BBQ, baked and casserole, Paella, Salmon, scallops.	Chestnut sauce, Fish based sauces, Light creamy sauces, Hollandaise, Parsley sauce, pesto.	Grilled, BBQ, baked, casserole white meats: chicken, pork, turkey, veal, Duck.	Basil, coriander, fennel, light garlic, ginger, parsley, tarragon.	Thai, Chinese and light Indian dishes e.g. korma, rogan josh, tandoori.	Semi-soft cheeses e.g. Brie, Camembert, Chaume, Mozzarella. Some mature Cheddars.
<p>Full-flavoured, nutty, oaked whites e.g. <i>Burgundy, Australian, Californian, South African, Chardonnay, Graves</i></p>	Caesar salad, Grilled peppers, Onion tart, Ratatouille.	Crab, lobster, Deep sea fish e.g. monkfish, swordfish, tuna, turbot, Paella, salmon, smoked fish.	Butter and cream based sauces e.g. carbonara, Pancetta, Pesto, Porcini.	Roast chicken, duck, ham, pork, turkey.	Basil, chives, cinnamon, cloves, coriander, fennel, garlic, ginger, nutmeg, parsley, spring onions, tarragon.	Coconut flavoured dishes, Indonesian and some lighter Indian dishes.	Mozzarella, Semi-soft cheeses, smoked cheeses.
<p>Light, simple, delicate reds e.g. <i>Beaujolais (Gamay), light Vin de Pays reds, light Chianti & Valpolicella</i></p>	Grilled and roasted vegetables, Charcuterie (salami etc), Olives, Prosciutto, ratatouille, Smoked meats.	Bouillabaisse, Cod with pancetta, Seared salmon, sea trout, tuna.	Tomato based sauces, e.g. arrabiata, napoletana, Lasagne, Truffle or wild mushroom	Light pork dishes, Roast chicken, turkey, Salami.	Basil, coriander, garlic, nutmeg.	Italian and Spanish dishes with spicy sauces e.g. chorizo, arrabiata.	Cheddar, Dolcelatte, Mozzarella, Parmesan, Port-Salut.
<p>Juicy, medium-bodied, fruit-led reds e.g. <i>Pinot Noir, Chilean Merlot, Chianti, Grenache, Rioja Crianza</i></p>	Roasted vegetables, Charcuterie (salami etc), Smoked meats, Tuscan bean salad, Wild mushrooms.	Tuna or salmon grilled with sauce made using similar wine.	Bolognese, carbonara, Cooked tomato sauces, Truffle or wild mushroom	Chicken, duck, turkey, Light beef or pheasant dishes, Smoked meats, Sausages.	Basil, chives, coriander, garlic, mint, nutmeg, Thyme and rosemary in moderation.	Moderately hot Indian dishes, Black bean sauces, Italian and Spanish dishes with spicy sauces e.g. chorizo, arrabiata.	Cambozola and other creamy blue cheeses, Goat's cheeses, Mature Cheddar, Parmesan.
<p>Spicy, peppery, warming reds e.g. <i>Shiraz, Rhone Reds, Cabernet Sauvignon, lighter Malbecs</i></p>	Meat salads (using those meats listed in the meat category).	Generally too heavy for fish and seafood.	Cream based sauces, e.g. carbonara, Lasagne, Bolognese, BBQ and pepper sauces.	BBQ, grilled, roasted, Casseroled game: duck, goose, pheasant, venison sausages, Beef, lamb.	Black pepper, chives, cloves, coriander, garlic, nutmeg, Sage in moderation.	Rich, creamy-based Indian curries e.g. korma, balti, Black pepper steaks, Tex-Mex, Chorizo.	Cambozola and other creamy blue cheeses, Emmenthal, Munster, Pont l'Évêque, Stilton.
<p>Oaked, intense, concentrated reds e.g. <i>Bordeaux & New World Cabernet Sauvignon, Barolo intense Shiraz & Malbecs, top Burgies</i></p>	Meat salads (using those meats listed in the meat category).	Generally too heavy for fish and seafood.	Cream based sauce, e.g. carbonara, Cheesy sauces, e.g. Parmesan, Gorgonzola.	Grilled, roasted, BBQ, casseroled game: boar, duck, pheasant, venison, Beef, lamb.	Black pepper, rosemary, mint, nutmeg, rosemary, thyme.	Some good combinations but careful experimentation required.	Brie, Camembert, Chaume, Cheshire, Edam, Parmesan, Pont l'Évêque, Red Leicester.

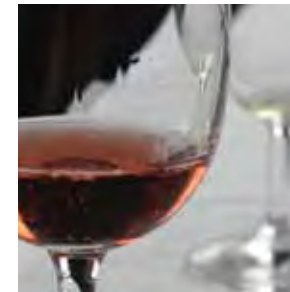


Food Matching...



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175ml
Glass

250ml
Glass

Bottle

Rosé Wine

Delicious summer-fruit flavoured wines, generally European wines are the driest with 'new world' wines having a touch more fruit richness to them; white Zinfandels are sweet. They can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.



33 D' Vine Merlot Rosé delle Venezie
Italy

£4.50

£5.50

£15.50



34 Pinot Grigio Rosato del Veneto, Collezione Marchesini
Italy

£4.85

£5.95

£17.50



35 Mâcon Rosé, Louis Jadot
France

£23.50

125ml
Glass

Bottle

Dessert Wine

Dessert wines come in two main styles, racy and refreshingly sweet or luscious and sticky. Racy and refreshingly sweet wines tend to be best with lighter fruit-dominated desserts such as a fruit salad, whilst the luscious, stickier wines are best served with something much sweeter and richer.

36 Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley
Chile

£4.85

£14.95

50ml
Glass

Bottle

Port

37 Sandeman Founders Reserve
Portugal

£3.50

£19.95

38 Sandeman Late Bottled Vintage
Portugal

£4.80

£28.95



125ml
Glass

Half Bottle

Bottle

Sparkling Wine

Elegant and refined Champagne is the highest expression of sparkling wine and sets up any occasion for celebration. However it's not the only fizz, with Cava from Spain and Prosecco from Italy as well as richer examples from further a field offering a different angle at more everyday celebratory prices. With a mouth-watering quality they make ideal partners for fish and other seafood, as well as light chicken dishes, salads and many lightly flavoured starters.



1 Prosecco Extra Dry, Fantinel
Italy

£4.65

£22.50



2 Codorní Pinot Noir Brut Rosé, Cava
Spain

£26.50

Champagne



3 Duval-Leroy Brut

£7.95

£39.95



4 Duval-Leroy Brut Rosé

£46.00



5 Taittinger Brut Réserve

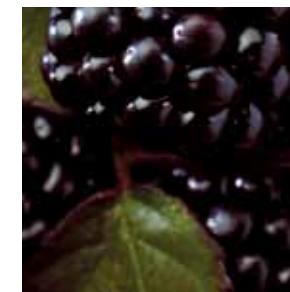
£26.95

£48.00





harmonious



175ml
Glass

250ml
Glass

Bottle

Spicy, peppery, warming red

Made from grapes such as Shiraz (Syrah) these wines have a natural peppery or spicy nature. Top wines also show rich, ripe, powerful and warming fruit flavours. A good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines when paired with spicy foods, act as if to turn the heat up.



28 Errázuriz Carmenère, Aconcagua Valley
Chile

£4.85

£5.95

£17.50



29 Boschendal Pavillion Shiraz-Viognier, Coastal Region
South Africa

£4.85

£5.95

£17.50



30 Armidale Estate Hill Grove Unoaked Shiraz, SE Australia
Australia

£16.50



Oaked, intense, concentrated red

Often made from grapes such as Cabernet Sauvignon, Merlot and Pinot Noir these represent the harmonious marriage of wine and oak-ageing. They are weighty, complex and at the top end extremely elegant. A match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.



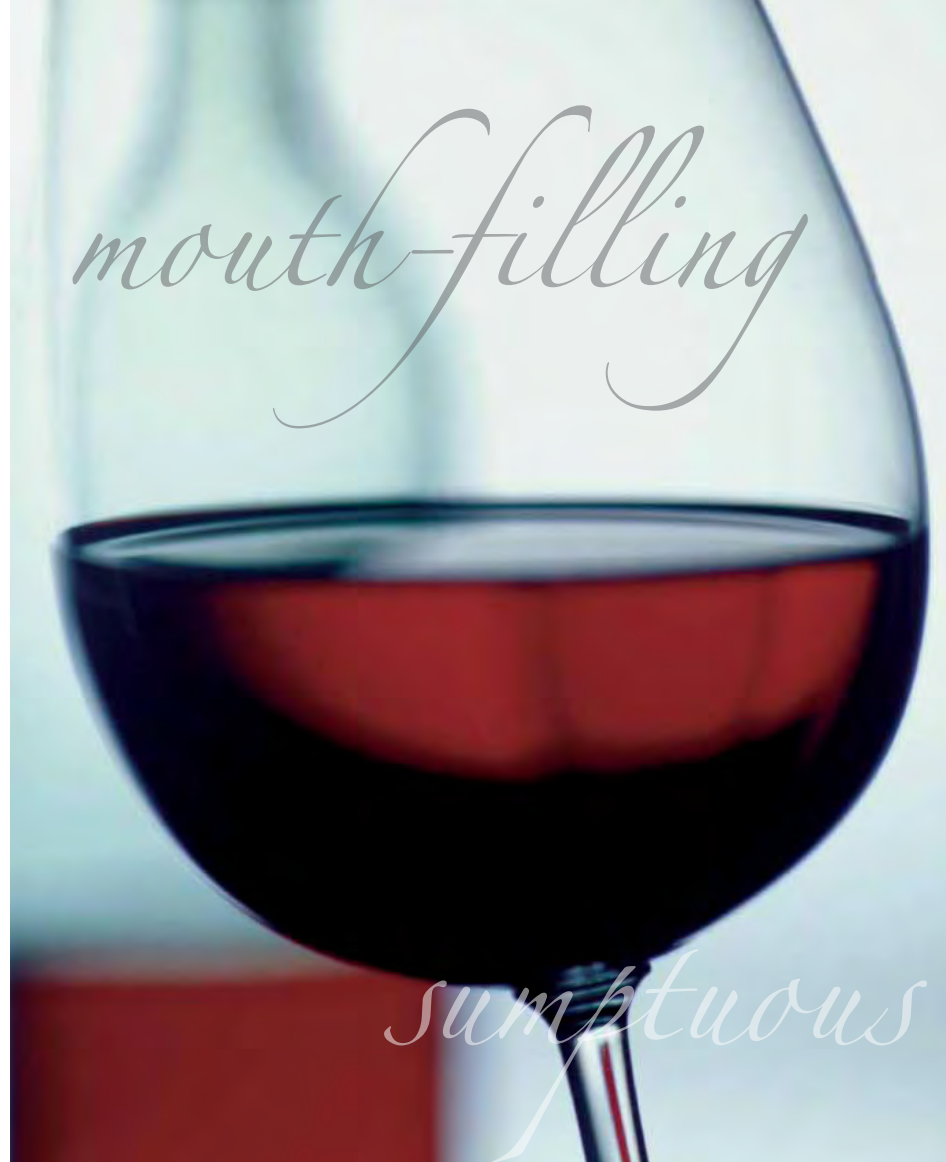
31 Boschendal Pavillion Shiraz-Cabernet Sauvignon, Coastal Region
South Africa

£24.95



32 Barolo I Siglati, S. Orsola
Italy

£19.95



Isles of Scillies Wine

Dry Eastard Seyval Blanc 2010

This wine is refreshingly crisp - with a vibrant zing of citrus fruits and a flinty mineral finish.

£21.00

St Martins Reserve 2010, English Dry White Wine

Well balanced wine with a floral nose and hints of ripe melon and grapfruit.

£21.00



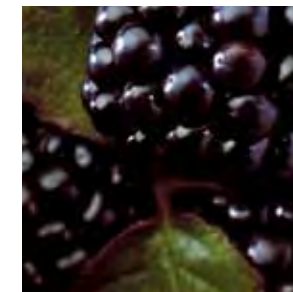
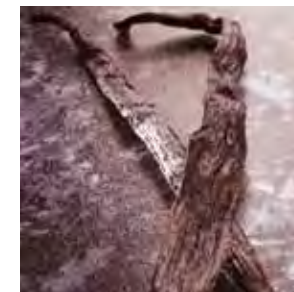
spiced



velvety



floral



175ml
Glass

250ml
Glass

Bottle

Light, simple, delicate red

Softly structured, silky with straightforward red-fruit flavours, the top wines show more complexity without an increase in weight. These are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.



20	Sangiovese Rosso di Toscana, Piccini Italy	£4.50	£5.50	£15.50
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21	Finca Flichman Tempranillo, Mendoza Argentina			£15.50
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22	Beaujolais-Villages Combe aux Jacques, Louis Jadot France			£20.95
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Juicy, Medium-bodied, fruit-led red

Whilst medium-bodied the key to these wines is the delicious rich, ripe fruit. The best show more integration between fruit and structure giving a long finish. They make great partners for fuller-flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.



23	Errázuriz Cabernet Sauvignon, Aconcagua Valley Chile	£4.85	£5.95	£17.50
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24	Vidal Reserve Pinot Noir, Central Otago New Zealand	£6.30	£8.35	£24.50
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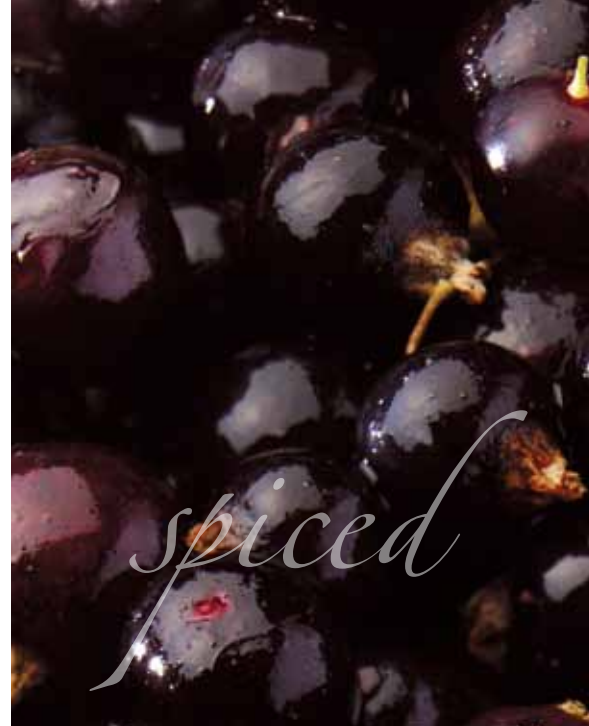
25	Don Jacobo Rioja Crianza Tinto, Bodegas Corral Spain			£22.50
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26	Errázuriz 1870 Teno Block Merlot, Curicó Valley Chile			£18.95
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27	Rare Vineyards Carignan Vieilles Vignes, Pays d'Herault France			£16.50
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175ml
Glass

250ml
Glass

Bottle

Very dry, delicate light white

Refreshingly dry with delicate flavours, these wines have a crispness to them which makes them seem lively and bracing. The better wines show more complexity and flavour balance. Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

	6 Pinot Grigio delle Venezie, San Floriano Italy	£4.85	£5.95	£17.50
	7 Chablis, J. Moreau et Fils France			£29.50
	8 Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot France			£23.75
	9 Picpoul de Pinet, Domaine Sainte-Anne France			£19.85

Dry, herbaceous or aromatic white

Unoaked with a zesty, tangy character often with defined green fruit, herb or floral aromas, backed by a mouth-tingling, refreshing palate. The best wines and those from warmer countries show more intense flavours. Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces.

The most aromatic and less dry wines work well with lightly spiced dishes.

	10 Vidal Estate Sauvignon Blanc, Marlborough New Zealand	£6.00	£7.85	£22.00
	11 Torres Sangre de Toro Spain			£17.95
	12 Armidale Estate Hill Grove Unoaked Viognier, SE Australia Australia			£16.50

125ml glass is available on request



fruity



175ml
Glass

250ml
Glass

Bottle



Juicy, fruit-driven white

Richly flavoured with the attention firmly on their ripe, often tropical fruit character, these wines have plenty of personality. The higher quality wines show more sophistication in the way the fruit and structure are balanced. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

	13 Errázuriz Unoaked Chardonnay, Casablanca Valley Chile	£4.85	£5.95	£17.50
	14 Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch South Africa.	£4.50	£5.50	£15.50
	15 Gavi di Gavi Late Harvest Castello Toledana, Villa Lanata Italy			£24.00
	16 Hardys 'The Riddle' Chardonnay-Semillon, SE Australia Australia	£4.50	£5.50	£15.50
	17 Cono Sur Single Block Visión Riesling, Bío-Bío Valley Chile			£16.95

Full-flavoured, nutty. oaked white

The fruit flavours of these wines are complemented by the influence of oak, adding notes of vanilla, spice and nuts to the finish. The combination of ripe fruit and oak make these the most complex white wines. The European wines are delicious with seafood and all but the darkest meats with butter or cream-based sauces, whilst the richer 'new world' examples match well with even spicier and richer sauces.

	18 Sonoma-Cutrer Sonoma Coast Chardonnay USA			£32.50
	19 Bourgogne Château des Jacques Clos de Loyse, Domaine Louis Jadot France			£27.50