



FINE VINTAGE LTD
BY JAMES CLUER MW

**Fine Vintage Online Food & Wine Pairing
Recommended Wines & Foods for Tasting**

Designed by 2 Masters of Wine and a team of leading wine experts, the Fine Vintage Online Food & Wine Pairing course delves into the key considerations when matching a wine with food as well as classic and modern pairings.

To supplement your studies, please find a below list of suggested wines to try during your course. They will come in handy when reading Module 1 (*The 5 Tastes in Food & Wine*) and Module 2 (*Textures in Food & Wine*) but can also supplement your studies on pairing considerations presented in other modules. Note that some wine styles can be used for multiple food pairing exercises. By all means you do not have to source all of these wines and suggested food pairings, but at least one white and one red pairing is suggested.

Pairing Concept	Suggested Wine Variety/ Region	Food Pairing Item
High Acidity Wine with High Acidity Food	Sauvignon Blanc	Lemon wedge
High Acidity Wine with Oily/ Fatty Food	Chablis Dry Riesling	Goat Cheese
Light Body Wine with Light Body Food	Italian Pinot Grigio	Steamed Prawn/Shrimp Ceviche
Off-Dry/Medium Sweet Wine with Spicy Food	Off-dry/Medium Riesling Off-dry/Medium Pinot Gris	Spicy Chip/Cracker Hot Sauce (e.g. Sriracha, Chili Paste)
Dry/Medium Sweet Wine with Salty Food	Off-dry/Medium Gewurztraminer Off-dry/Medium Chenin Blanc	Grains of Salt Plain Salty Chips/Pretzels
Sweet Wine with Sweet Food	Sauternes Icewine Port	Sweet cheesecake White/Milk Chocolate
High Tannin Wine with Salty Food	Cabernet Sauvignon Chianti/Brunello di Montalcino	Grains of Salt Plain Salty Chips/Pretzels Parmigiano Reggiano Cheese
Full Body Wine with Full Body Food	Barolo/Barbaresco	Roast Red Meat Aged Cheddar Cheese
Fruity, Low-Tannin Wine with Umami Food	Pinot Noir Gamay/Beaujolais Barbera	Cooked/Dried Mushrooms Cured Meat (e.g. prosciutto, pastrami)