

NH LIQUOR COMMISSION WINE EDUCATION SERIES

Pairing

WINE WITH FOOD



Explore. Discover. Enjoy.

Nothing complements a meal better than a bottle of fine wine; provided, of course, that you match the right wine to the correct dish. Even though there are no hard and fast rules when it comes to choosing wines to accompany food, there are certain wine selections that complement specific dishes better than others.

So, as part of our Wine and Food Education program, the New Hampshire State Liquor Commission is pleased to present this guide to matching some of the many varieties and styles of wine with particular cuisines. We hope you find it helpful in planning your next dining occasion. We're sure you'll soon see how the right wine selection can enhance any meal into becoming a truly special experience.

First course

Antipasto

Dry or medium white, preferably Italian such as Soave. Also light red such as Valpolicella, Bardolino.

Asparagus

Not a great partner on its own for wine, but New Zealand Sauvignon Blanc will work the best.

Avocado

With shrimp or crab, a dry to medium white such as Rheingau Riesling, Chardonnay, Sauvignon Blanc, or a dry rosé. With vinaigrette dressing, a light sherry.

Bisques

Dry white with plenty of body such as Verdicchio, Pinot Gris, or Graves. Also, full bodied California Chardonnay. Champagne.

Cheese Fondue

Most recipes call for Fendant or Neuchatel, a dry wine from Switzerland, but since these are hard to find, we recommend Alsace Pinot Blanc, or Pinot Gris, or a German Kabinett Riesling for an off dry match.

Chowders

Big-scale white, not necessarily bone-dry, such as Rhone or Pinot Gris.

Crudités

Light red or rosé from the south of France. Also, Beaujolais, Chianti, or Zinfandels below 13.5 % alcohol.

Escargots

Red or white of some substance such as Burgundy, Côtes-du-Rhône, Chardonnay.

Minestrone

Red such as Chianti, Barbera, or Dolcetto.

Onions/Leeks

Fruity dry white such as Riesling or Macon-Villages. If the vegetables are caramelized, then an Amontillado Sherry is a surprising match.

Pasta

Red or white according to the sauce and accompaniments. With clam sauce, Verdicchio or Soave. With meat sauce, Chianti, Beaujolais, or Côtes-du-Rhône and even Zinfandel. With tomato sauce, Barbera or Sicilian red. With cream sauce (Alfredo), Orvieto or Frascati.



Meat & poultry

Paté

An Alsatian Pinot Gris is perfect. Also, champagne or simple Macon whites.

Peppers/Eggplant, Stuffed

Vigorous reds such as Chianti, Zinfandel, or Côtes-du-Rhône.

Pizza

Dry Italian red, particularly wines from Sicily. Spanish Rioja, Australian Shiraz, or California Zinfandel.

Prosciutto with melon

Medium-bodied, dry or off-dry white such as Orvieto, Frascati, Pinot Grigio, California Gewürztraminer or Prosecco.

Quiche

Dry white with body from Alsace or Graves, or Sauvignon Blanc. Also, depending on the ingredients, a young red such as Gamay, Beaujolais, or Côtes-du-Rhône.

Ratatouille

Vigorous young reds such as Cotes du Rhone, Chianti or Zinfandel.

Salad

Any dry or appetizing white wine such as Pinot Grigio or Sauvignon Blanc. Caesar salad goes great with full bodied reds especially if the parm-reg cheese is added.

Salami

German Riesling is terrific. For reds, Barbera, Zinfandel, or young Bordeaux.

Salmon, smoked

Dry, but pungent white such as fino sherry, Alsatian Gewürztraminer, or Chablis Grand Cru.

Shrimp/Prawns

Dry white such as Sauvignon Blanc, Macon Villages or Alsatian Riesling.

Soufflés

With fish soufflés, dry white such as Sancerre, Pouilly Fumé or New Zealand Sauvignon Blanc, also, whites from the Atlantic coast of Spain. With cheese soufflés, red Burgundy, Bordeaux, or Cabernet Sauvignon.

Trout, smoked

Sancerre, Pouilly Fumé, or California Fumé Blanc.

Barbeque Sauce

Red meat will be accompanied well with wines such as Zinfandel, Merlot, Barbera. With white meat (chicken or pork) use Valpolicella. Off-dry Riesling is an unexpected surprise here!

Beef, roast

An ideal partner for fine red wines of almost any kind but particularly wines which are full bodied like Napa Cabernet or Bordeaux.

Beef, stew

Mourvedre, Cotes du Rhone, Bordeaux and Chateaufeuf- du-Pape.

Beef Stroganoff

A suitably dramatic red such as Barolo, Amarone, Barbaresco, Pinot Noir, Crozes Hermitage or Chateaufeuf-du-Pape.

Chicken or Turkey, roast

Virtually any wine, but Pinot Noir is probably the best choice for reds and fruity whites such as Riesling and Pinot Grigio are also good.

Chinese food

This usually calls for off-dry whites such as Riesling, Gewürztraminer, and some domestic Rose.

Coq au Vin

Red Burgundy - (which is 100% Pinot Noir) One bottle in the dish and one bottle on the table. If you wish to substitute, try, domestic Pinot Noir, Côtes Rotie, or Shiraz.

Duck or Goose

Pinot Noir is perfect for seared duck breast while a cabernet will go better with a confit of leg. For whites, try full bodied California Chardonnay. Also, Chateaufeuf-du-Pape can work for both.

Frankfurters

A German or Austrian white or Beaujolais.

Game birds

Any vibrant youthful tasting red or white will usually work here.

Ham

If the ham is glazed, then go with a German Riesling. If it's roasted without a sweet glaze, then a young red Burgundy (such as Volnay, Savigny, or Beaune) domestic Pinot Noir or Chianti.

Hamburger

Any vigorous red such as Zinfandel, Bordeaux, Cabernet, Merlot, or Shiraz.

Kabobs

Cabernet Sauvignon, Zinfandel, Pinot Noir, Barbera, Dolcetto, or Côtes-du-Rhône.

Lamb cutlets or chops, roast lamb

One of the traditional and best partners is a very good red Bordeaux, Napa Cabernet Sauvignon, or Merlot.

Mixed Grill

The lighter the fair, the lighter bodied red wine. Heavily marinated meats with sauces demand more complex reds.

Pork roast

Since the sauce or stuffing often has more flavor than the meat, sharp apple sauce or pungent sage and onion need only a plain young wine. Roast pork without sauce or stuffing is a good neutral background for a very good white or red wine. Traditionally, Alsatian white varieties such as Riesling, Pinot Gris, Gewürztraminer, or a red such as Pinot Noir go best, but if there is a hearty sauce, you could go with Bordeaux.

Rabbit

Any young Italian red, particularly Barbera and Dolcetto, Bordeaux, or Cabernet Sauvignon or Merlot.

Steaks

Au poive demands a Spicy Australian Shiraz Rhone wine like Hermitage. With Filet Mignon or Tournedos, reds of any kind are appropriate, Bordeaux, Cabernet, Shiraz or full throttle Zinfandels are best. Grilled T-bone goes well with reds such as Barolo, Barbaresco, Zinfandel, Chateaufeuf-du-Pape, Anderson Valley Pinot Noir, or Cabernet Sauvignon.

Veal, roast

This is a good neutral background dish for any older red which has matured. Wines from the northern Rhone work the best. Also a German white is appropriate if you prefer white wine.

Venison

Big-scale reds such as Rhône or Bordeaux or rich whites from Riesling such as Rheinpfalz Spätlese or Alsatian go best.

Wiener Schnitzel

The Germans traditionally drink beer with this dish, but also use Riesling Kabinetts as well. Light fruity reds can also work here. Wines like Beaujolais, or Zinfandel. Austrian Riesling or Grüner Veltliner are also good choices.

Clams

A light-bodied white such as a Chablis or Orvieto, also an Alsatian Pinot Blanc or Riesling would make a good match.

Cod

Cod is a good neutral background for fine dry or medium whites such as Chablis, Cru Classé Graves, or German Kabinett (Riesling).

Crab, cold, with Salad

California or Rheinpfalz Riesling Kabinett or Spätlese.

Haddock

A dry white with a certain richness such as Meursault or California Chardonnay from Russian River Valley.

Lobster or Crab

In salad form, try a non-vintage Champagne, Alsatian Riesling, or Chablis Premier Cru. With richly sauced lobster or crab, vintage Champagne, fine white Burgundy, Cru Classé White Graves, Chardonnay from Carneros, Santa Barbara or New Zealand, Rheinpfalz Riesling Spätlese, or Hermitage Blanc.

Tuna

A hard or sharp white such as Sauvignon Blanc or white Rioja. Also try a medium-bodied red wine such as Pinot Noir, Merlot or Dolcetto.

Mussels

Muscadet, Pinot Noir, or a young Chardonnay. Chianti if the mussels are done in an Italian style red sauce.

Oysters

Non-vintage Champagne, Chablis, Muscadet, White Rioja, or Entre-Deux-Mers. Varietals such as Albarino from Spain, Sauvignon (Fumé) Blanc, Pinot Blanc from Alsace or a crisp Chardonnay will also do well.

Seafood

Salmon

Fine white Burgundy such as Puligny or Chassagne Montrachet, Meursault, Corton Charlemagne, Chablis Grand Cru, Chardonnay from Carneros, Sonoma. For reds, Pinot Noir is an excellent choice here, particularly from Oregon, California or Burgundy.

Scallops

A medium-dry white wine. With cream sauces, German wines are best. If broiled, grilled, or fried, Hermitage Blanc, Côtes-du-Rhône White, Gewürztraminer, California Chenin Blanc, Riesling, or Champagne are your best choices.

Shrimp (stuffing)

Fino sherry or Chablis.

Sole

If plain, broiled, grilled, or fried, any white Burgundy is an ideal accompaniment. With tomato sauce, a sharp dry wine is best. A fairly sweet white wine is best for Sole Veronique and similar dishes.

Swordfish

Chardonnay, Pinot Noir, Barbera.

Trout

A delicate white wine such as Mosel. If the trout is smoked, try Champagne.

Halibut

Muscadet, Vouvray, White Cotes du Rhone or Pinot Noir.

Cheese

Blue Cheeses: Roquefort, Gorgonzola, Danish, etc.

These cheeses are so strongly flavored that they overpower most wines – except dessert wines. Classic matches are Roquefort with Sauternes and Stilton with Port.

Cheddar

If the cheese is on the strong side, you need a sweet or strong wine. A port or very big red such as Hermitage, Châteauneuf-du-Pape, or Barolo can work as can full bodied Chardonnay or whites from Alsace.

Brie

Chardonnay, Pouilly Fume, Champagne or sparkling wine.

Feta or Chevre

A white wine of distinct character, either dry such as Sauvignon Blanc or Sancerre or sweet, such as German Auslese.

Monterey Jack

Try a Cabernet Sauvignon or Merlot.

Hard cheeses: Parmesan, Pecorino, Parmigiano, Reggiano, Gruyere, etc.

Dry wines such as Chianti Classico Riserva, Brunello, Cabernet Sauvignon. For whites, Alsatian white wines and Champagne are excellent.

Dessert

Apple pie, apple strudel

Sweet German, Austrian, or Hungarian whites.

Baked Alaska

Sweet Champagne or Asti Spumante.

Biscotti

(For dipping in the wine) Vin Santo.

Cakes

Bual or Malmsey Madeira and Oloroso or cream sherry.

Cheesecake

A sweet white from Vouvray or Germany.

Chocolate

(Dark) Vintage Port, (Milk) Tawny Port. Cabernet Sauvignon, Merlot or Black Muscat.

Christmas pudding

Demi-sec Champagne or Asti Spumante.

Custards, Puddings

Sauternes, German Auslese, or a similar golden white or Tokay.

Crème brûlée

Either Sauternes or German Auslese, or the best Madeira or Tokaji.

Fruit flans

Sauternes, German Auslese, or sweet Vouvray.

Fruit, fresh

Sweet German white or a light, sweet Muscat.

Nuts

Oloroso sherry, Bual, Madeira, or a vintage port.

Stewed Fruits

A sweet Muscat such as Muscat de Beaumes de Venise or Moscato D'Asti.

Strawberries, fresh

Red Bordeaux, Gamay, Beaujolais, or Pinot Noir.

Strawberries and cream

Sauternes, Vouvray, or a German Spätlese or Auslese.

Wedding Cake

Asti Spumante

Information

Our website is a convenient resource for helpful information about our products and store locations. Visit www.nh.gov/liquor or call 1-800-345-6452.

SPECIALTY WINES AVAILABLE AT THESE LOCATIONS

BEDFORD (55)

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BROOKLINE (22)

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603-672-8426

CENTER HARBOR

(12)
Route 25B
603-253-3169

CLAREMONT (8)

Claremont Mall
345 Washington Street
603-543-0200

CONCORD

Storrs Street (1)
603-271-1700
100 Fort Eddy Road (72)
603-271-1725

CONWAY (23)

Route 16
234 White
Mountain Highway
603-447-2782

GILFORD (56)

Airport Plaza,
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603-524-6083

GLEN (54)

Route 302
603-383-9000

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Interstate 95 (73)
(South Bound)
603-926-3272
Interstate 95 (76)
(North Bound)
603-926-3374

HOOKSETT

Hooksett Rest Area (66)
I- 93 (North Bound)
603-485-5663

Hooksett Rest Area (67)
I- 93 (So. Bound)
603-485-5816

K-Mart
Shopping Plaza (4)
1271 Hooksett Road
603-641-5145

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Monadnock Plaza
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LITTLETON (7)

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North Side Plaza
31 Hamel Drive
603-622-5044

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603-279-7018

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27 Coliseum Ave. (69)
603-882-4670

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603-898-5243

W. LEBANON (60)

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603-569-3567

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Explore. Discover. Enjoy.

Please drink responsibly.

You must be 21 years of age or older to purchase or consume alcoholic beverages.