

Wine Pairings for French Classics Dinner

Saucisson Sec

Pairs well with

Julia Florista White The composition of this dish needs a wine that says “Refresh me!” our house made salami needs the clean, citrusy taste that Julia offers. Dedicated to Julia Florista, flower seller, fado singer and one of Portugal's celebrated cultural figures, it sets the stage for what is yet to come. It has just enough crispness to compliment the Craqueline, but herby enough to create the mood! It is a great example of Portugal's value to quality that punches far above it's weight.

Leeks Vinaigrette

Pairs well with

Vina Escheverria Chardonnay Reserva This is one of my favourite white wines! This is the wine to enjoy with a soft tender leek in a spicy vinaigrette. It is the wine to chill out with and is silky and vibrant enough to enjoy all night (or day!) It is an unoaked Chardonnay that my wife favours for its ability to say “Have a nice day”!

Pate en Croute

Pairs well with

Pardalito Vinho Verde Is there no better combination than pork and foie gras? Why yes there is! When you blend Loureiro, Arinto and Trajadura grapes you get a very schmooze-worthy Vinho Verde! It's smooth balance, lovely colour and slight effervescence make it the perfect pair for this luxurious dish!

Oxtail Consomme Raviolo

Pairs well with

Dom Vincente Dao Red The Tinta Roriz and Touriga Nacional grapes in this blend highlight the playful nature of this wine and make it the perfect lighthearted red to enjoy with the Oxtail. Aged in wood barrels which add richness it is a typical wine of the DAO region. Too bad its still early spring because this wine would be great enjoyed outside “al freco”!

Chicken Ballotine

Pairs well with

La Delizia Pino Grigio This Pinot Grigio Friuli DOC is a bright straw yellow wine, with a fresh luscious mouth-filling taste. A very approachable white wine with citrus notes and a gentle minerality and elegant tones of wildflowers to compliment the chicken, mushrooms and pommes puree.

Salmon Pithirier

Pairs well with

Vina Escheverria- No e Pituko Cabernet Sauvignon This wine may be from Chile and is a Cab Sauv, but I think it compliments the flavours of the Salmon Pithirier very well. Hand-harvested, spontaneous fermentation, unfinned and unfiltered. This wine is natural therefore appears slightly cloudy due to its lack of processing and reminds me of finding a small producer on the backroads of Europe. It has gusto and silky with soft tannins and has a lush floral flavor that combines raspberry fruit, which make it a perfect way to enjoy this complex salmon dish.

Cheek de Boef

Pairs well with

Chateau De Caraguilhes- Cochon Volant Rouge This red from the Corbieres region in Languedoc is the power wine you want to partner with the Cheek de Boef! It's complex and brings maturity to this young wine. Very silky attack with deep colour, balanced yet able to hold up to the strong flavours of cassis and celeriac in the dish. It is a fleshy, crunchy, and very yummy wine, easy to share.