



FOOD PAIRING WHEEL

Ever felt overwhelmed when selecting wine to buy, wondering which bottle to drink with dinner?

This handy flavour wheel is a great starting point.

Red wines can be broadly split into lighter styles, which work with chicken or mushroom dishes; medium-bodied – perfect alongside rich pasta with meat ragu; and full-bodied, which pair beautifully with venison or beef.

Rich whites bring out the sweet flavours in hearty root veg or sausage casserole, while aromatic whites, such as Riesling, taste amazing paired with seafood pasta.

Lighter, fresh whites work with white fish or salads.

When it comes to **rosé**, heavier grapes, like Navarra, can stand up to meaty curries or burgers, while refreshing, Provençal-style rosé tastes delicious with crab and shellfish.

