





Week 3 Review

- ❖ Vegetarian dishes can work with a wide variety of wines...look for sauces or plate mates for guidance
- ❖ Elements affecting wine texture include tannins, alcohol and effervescence
- ❖ Cooking methods should be considered in wine pairing



Week 3 Review

- ❖ White wine with poultry...not always, but often a good idea
- ❖ Each type of poultry has it's own weight and flavor...
- ❖ Wine selections should reflect other ingredients and cooking method




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Week 3 Review

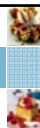

- ❖ Matching wine and food using grape varieties as a key has merit, but should be approached with caution
- ❖ Each variety has a broad spectrum of interpretations
- ❖ Consulting expert advice can be a useful starting point
- ❖ No-one knows what you like better than you do yourself



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Readings





Pages 27-28 Wine Temperature

- Serving temperature should be between 7C and 18C
- Above 18 alcohol is predominant element of bouquet
- Below 7 nose is completely muted







Temperature Importance



- ❖ Temperature greatly influences our senses.
- ❖ Most wine is tasted within the 10-20 C (50-68 F) range.
- ❖ Temperature has a substantial impact on how wine smells and tastes.
- ❖ A variation of only 3-4 F can explain discrepancies in the amount of tannin perceived in red wine.



Recommended Temperatures: Reds with Food or Drinking

- ❖ **Tannic Reds = 63-65°F / 17-18°C:** Australian Shiraz, Cabernet Sauvignon, Rhône Wines, Vintage Port, Bordeaux, Châteauneuf-du-Pape.
- ❖ **Medium Bodied Reds = 58-61°F / 14-16°C :** Southern French Reds, southern Italian reds, Rioja, Toro, Pinot Noir, Valpolicella, young Chianti.
- ❖ **Red Wines with Light Tannin = 54-55°F / 12-13°C:** Young Beaujolais, red Sancerre, Bardolino, young Spanish and Portuguese reds.




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Recommended Temperatures: Whites with Food or Drinking


- ❖ **Fuller-bodied and Aromatic Whites, Sweet Wines, Roses, Sherry and White Port = 48-50°F / 9-10°C:** Chardonnay, Sauternes, Tokay, white Rioja.
- ❖ **Light, Crisp and Sparkling Whites = 45-46°F / 7-8°C:** Alsace, Chablis, Riesling, Good Champagne and Sparkling wine, Sancerre, Sauvignon Blanc.
- ❖ **Cheap Sparkling Wines = 36-39°F / 2-4°C**



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Readings




Classic Matches

- Local tastes and local products
- Some classic matches...why do they work?
- Refer to the week 1 reading from the Wine Enthusiast








Readings




Regionalism

- “It grows together, it goes together”
- Some truth in this...
- The source material for some so-called classic matches








Readings




Molecularism


- Francois Chartier chief proponent
- Chemical compounds in wine create flavour bridges with similar compounds in food
- Books show charts of compounds commonly found in certain varietals/styles and possible food matches





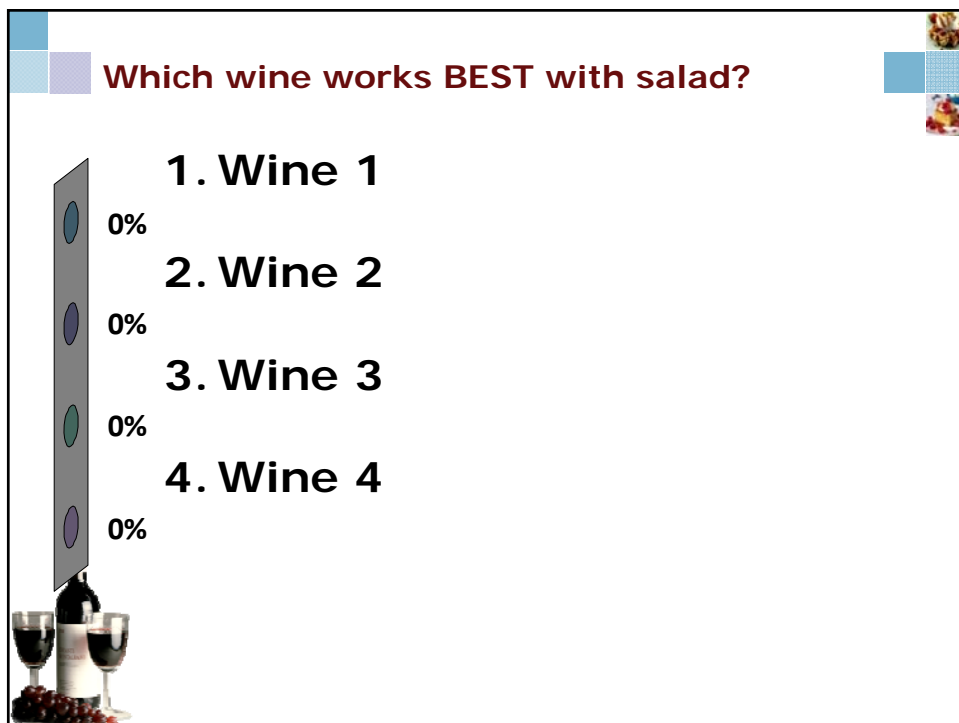
Which wine works BEST with scallop?

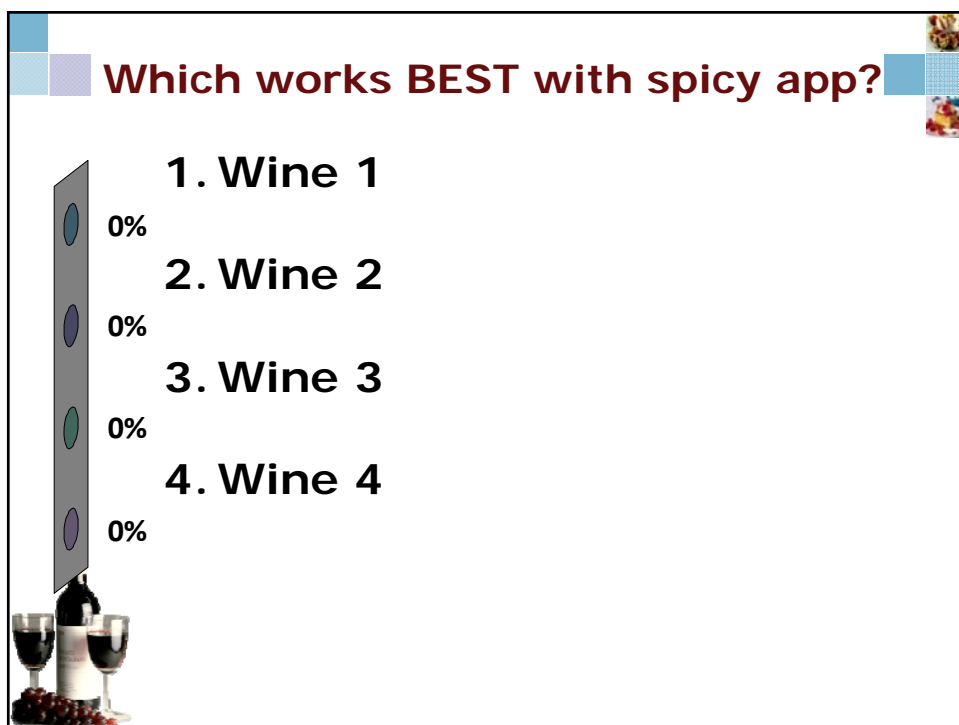
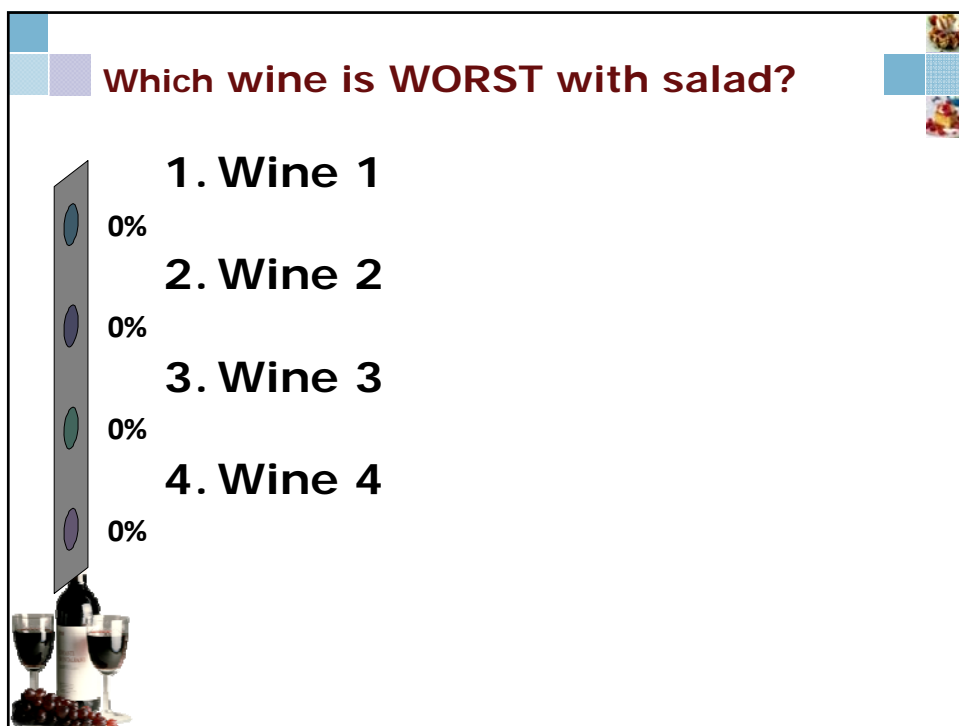




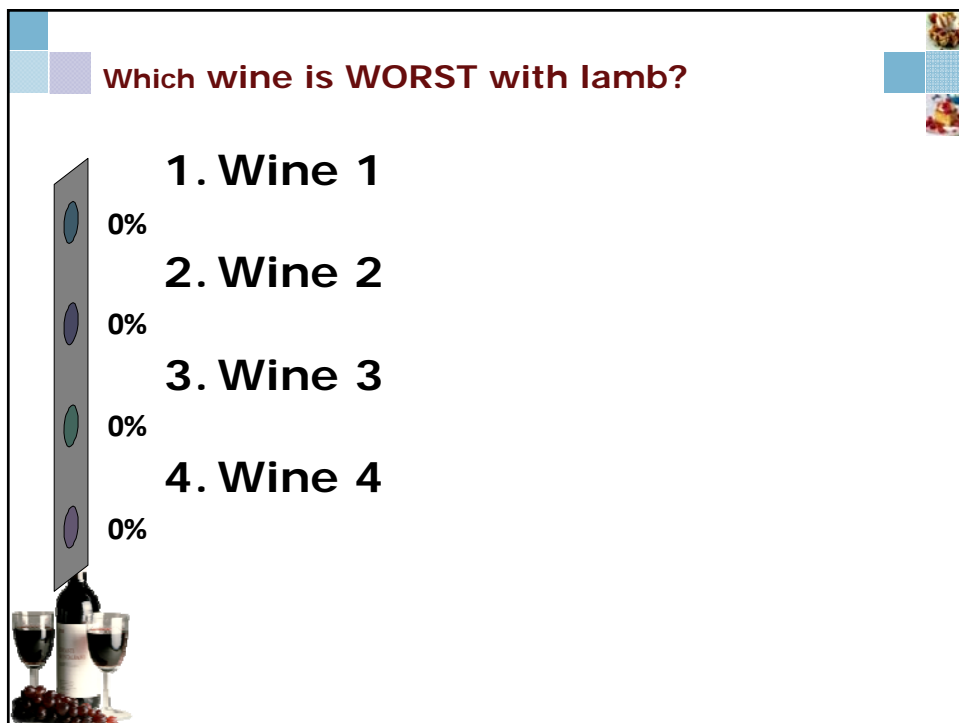
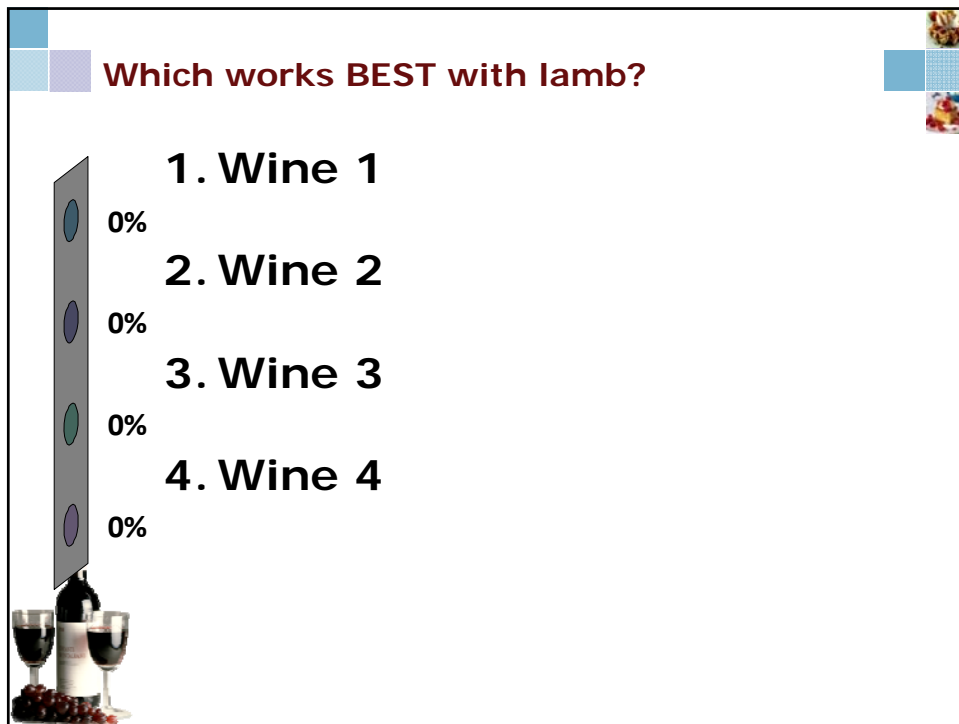
1. Wine 1
2. Wine 2
3. Wine 3
4. Wine 4

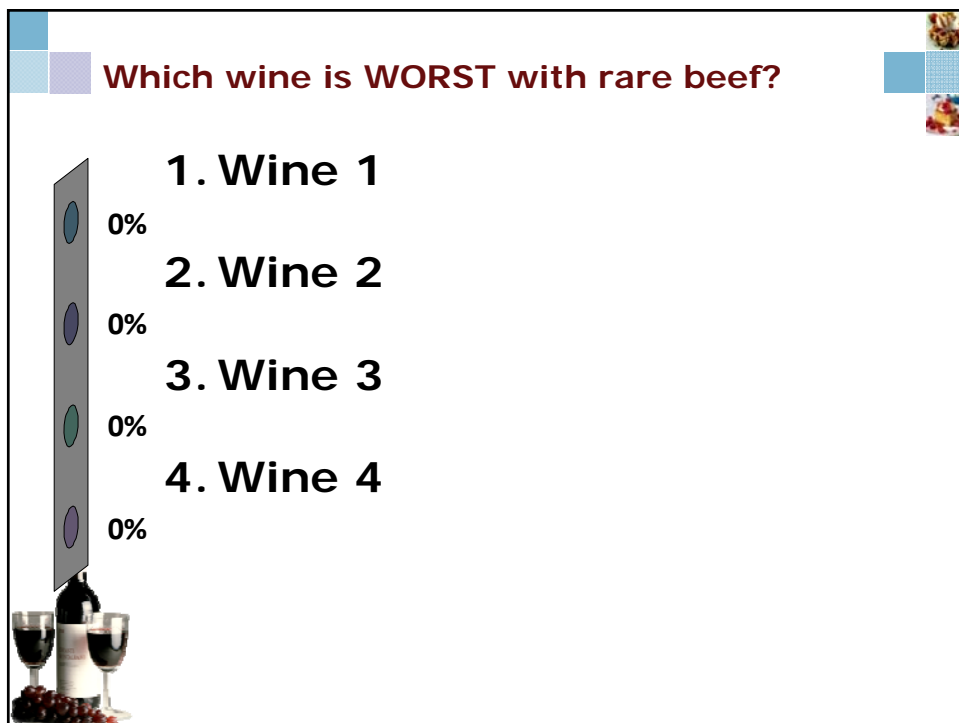
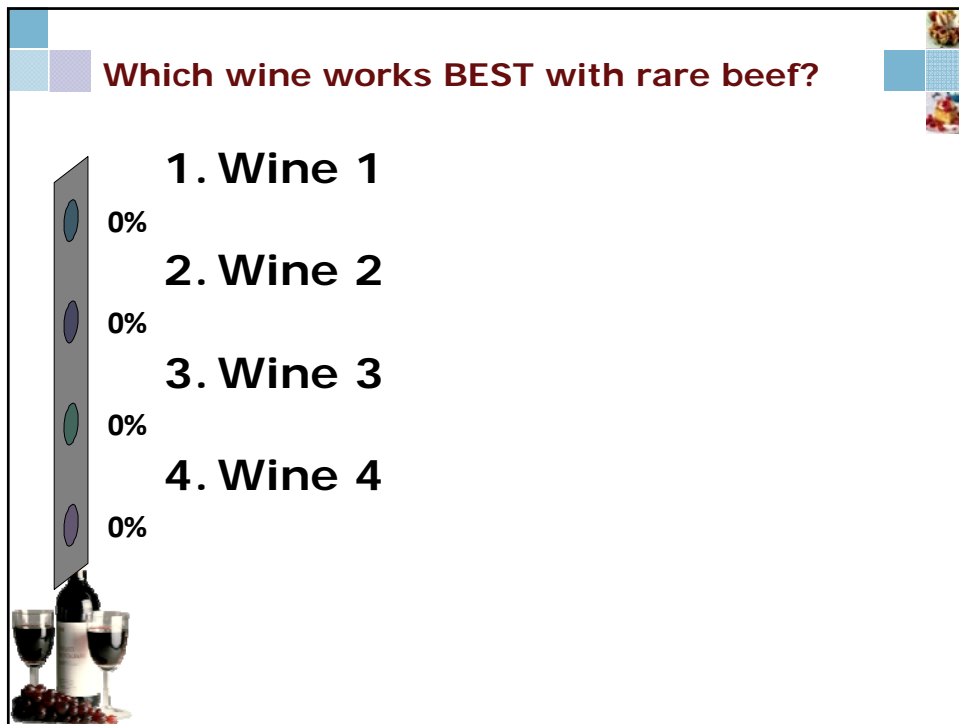


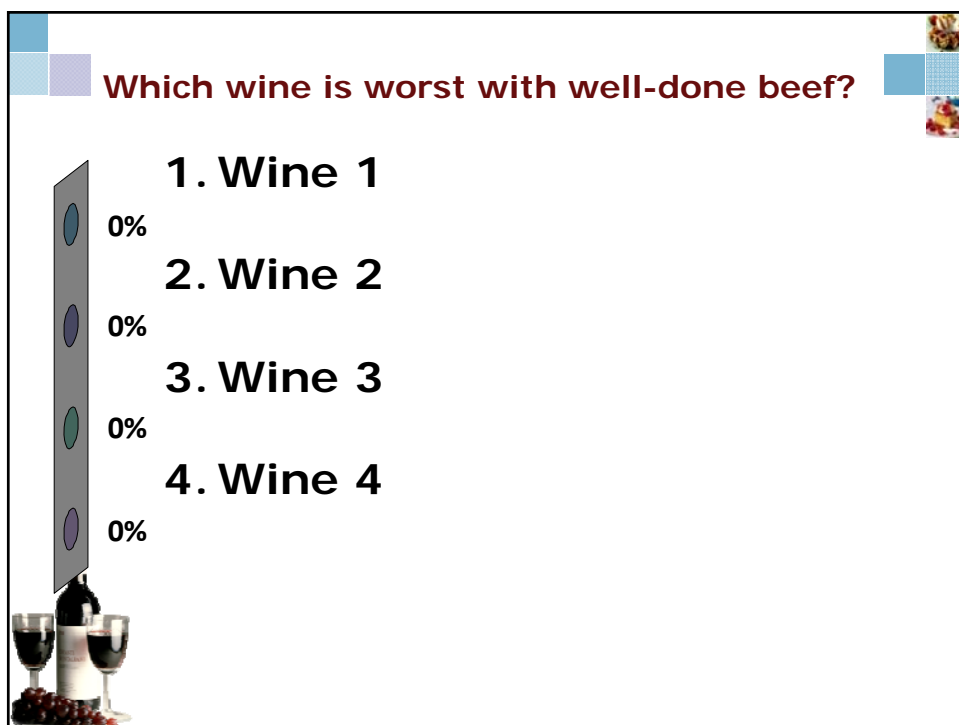
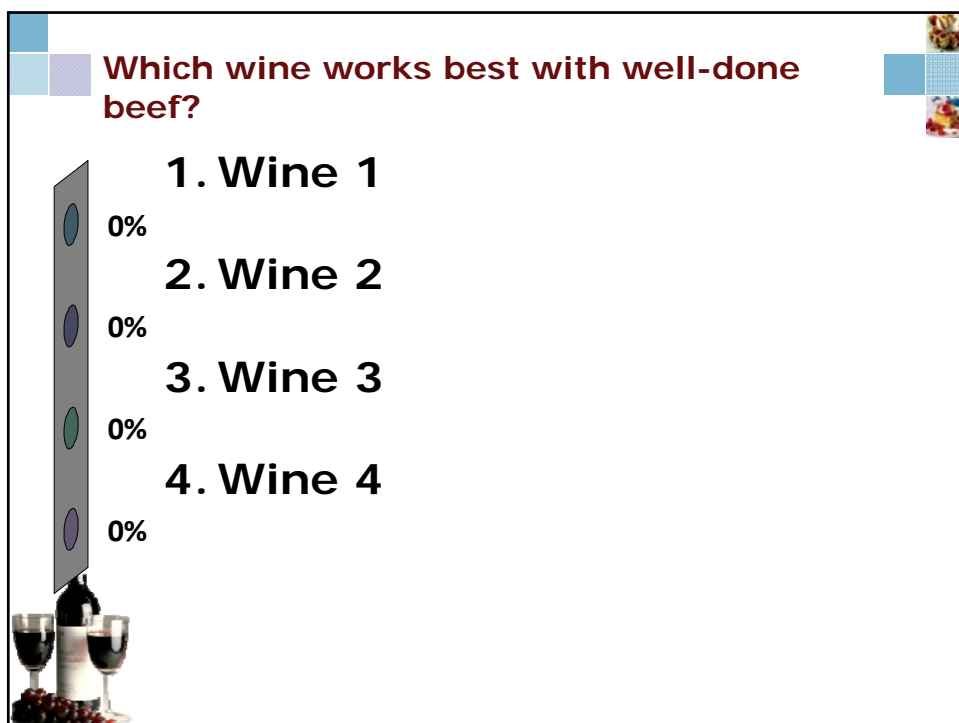














Thank You!

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