


Week 3 Varietalism and Prescriptionism





❖ **Part 1**

- Wine and Vegetarian Dishes

❖ **Part 2**

- Wine and Poultry



Week 3 - Review

Summary

- ❖ White wine with fish?
- ❖ Historically probably due to white wines lighter character
- ❖ Accompaniments and preparation are often the deciding factor in wine matching, making fish of all sorts very wine friendly



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Week 3 - Review

Summary

- ❖ Watch out for tannic reds, which can be reactive with umami compounds in some sea creatures
- ❖ Perception of sweetness in wine is reduced by sweetness in food
- ❖ Heat in food is ameliorated by sweetness in wine



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Week 3 - Review

Summary

- ❖ Strongly flavored dishes need to be accompanied by assertively flavored wines (and vice versa)
- ❖ Intensity of wine and food items is important, but not the sole indicator of a good match
- ❖ The definition of “intensity” as it relates to wine is somewhat amorphous



Individuals vary widely on what constitutes an “intense” wine

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Week 3 - Theory



“...grape variety is the easiest and most powerful concept in wine... the major quality grape varieties can be your template for sorting out, comparing, and remembering wines.”

Andrea Immer



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Varietalism

- ❖ “Varietal”
- ❖ The rise of varietal labelling and shopping
- ❖ Advantages of varietal theory
 - Simple to understand
 - Aligns with purchasing decisions
- ❖ Disadvantages of varietal theory
 - Wide variations in varietal interpretation



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Week 3 - Theory

Prescriptionism

- ❖ Look up the dish (or wine) in a handy book and voila!
- ❖ Stevenson (last weeks readings)
- ❖ Cox & Lord
- ❖ Dornenburg & Page
- ❖ Especially popular with phone and tablet users, many apps



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Week 3 - Theory

Prescriptionism

❖ Advantages of prescriptionism

- Easy to do
- Expert approval gives confidence
- Right on your phone!

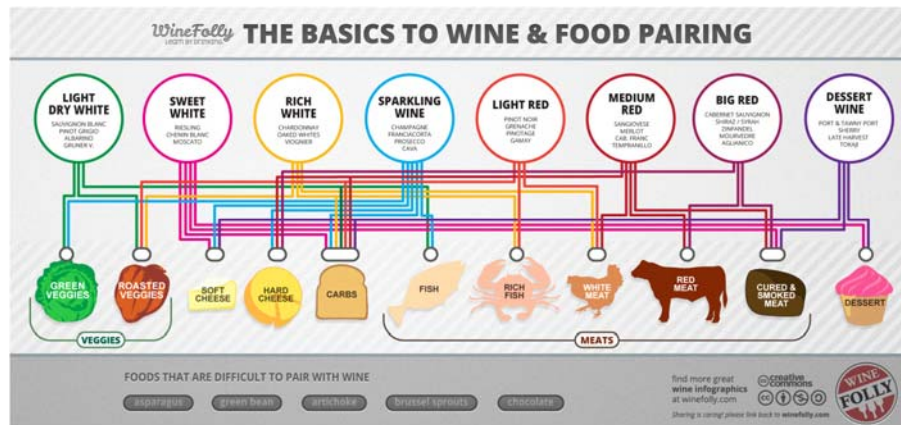
❖ Disadvantages of prescriptionism

- Implies there is a perfect match
- Assumes your palate matches author's
- Lack of agreement between sources



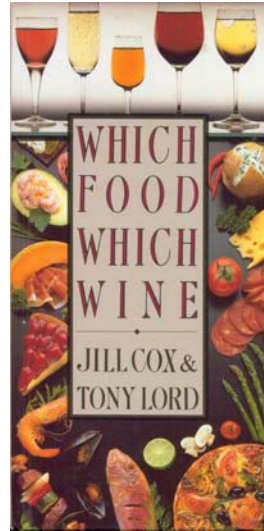
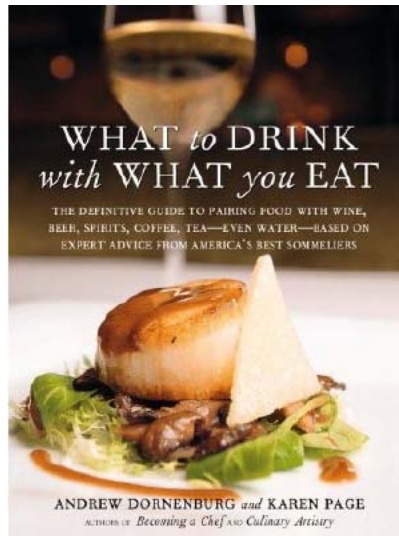
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A ROMANA

AMARES A LA ROMANA
nogs, battered and deep-fried.
lled fino sherry or light white
ch as a new-style white Rioja

CALAMARES RELLENOS
sh of baby squid stuffed with
cured ham, garlic and herbs.
nine, so try a hearty red from
bera del Duero or Valdepeñas

► CALAMARI RIPIENI
id stuffed with breadcrumbs,
anchovies, chilli and tuna.
with a Frascati, or Tuscany's
Galestro

► CALDO VERDE
based on shredded cabbage,
olive oil, famous throughout
Portugal.
Vinho Verde or a white Dão

► CANNELLONI
a filled with minced veal in a
topped with a creamy cheese

CHATEAUBRIAND

► CAULIFLOWER CHEESE
Good with a crisp Vinho Verde from northern
Portugal

► CAVIAR
the exclusive and very expensive roes of the
sturgeon, served with toast.
Champagne or chilled Russian vodka is best
with this treat

► CEVICHE
a Latin American dish of raw fish marinated in
lime juice, Tabasco and olive oil.
The flavours do not lend themselves to wines,
so keep to lager

► CHAMP
potatoes and onions cooked in milk, with
chives.
Have a glass of stout with this Irish dish

► CHARCUTERIE
a selection of cold continental meats.
Choose a young claret or a Chilean Cabernet
Sauvignon

► CHATCHOUKA



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Week 3 - Theory

*An Armagnac is a fine digestive
dessert after a cassoulet.*

— LINDSEY SHERE, long-time
pastry chef, Chez Panisse
(Berkeley, California)

CATFISH (SEE ALSO OTHER
MILD FISH, E.G., FLOUNDER, SEA
BASS, SOLE)

Beaujolais

beer

Chablis

Chardonnay, esp. French with
fried or sautéed catfish

Gewürztraminer, esp. with black-
ened catfish

iced tea ("The house wine of the
South")

Lambrusco

Muscadet

Pinot Blanc, Alsatian

Pinot Gris

Pouilly-Fumé

Riesling, esp. dry

Sancerre

sparkling wine

CAULIFLOWER

Calabrese Savicimon, common

Chardonnay, California
cocktails, esp. made with vodka
gin martini, esp. with a softer gin
(e.g., Bombay Sapphire or
Hendricks)

lemon-based drinks (e.g.,
sparkling water with lemon,
etc.)

Pinot Gris, esp. Alsatian

sake

sparkling wine, dry

Tokay, esp. Alsatian

Tsakoli

vermouth

*VODKA, ESP. WITH STRONG
CAVIAR AND/OR WITH
BLINI AND SOUR CREAM

*Caviar and Champagne? Forget
about it! Champagne is too
sweet with caviar. I once did a*

*huge tasting and 99 percent of
the Champagnes I tried were*

*unsatisfying because they
clashed with the caviar. I prefer*

*vodka: it is dry, without a lot of
taste, so you can concentrate on*

the flavor of the caviar.

— JEAN-LUC LE DU,

*Champagne: I think it should
be young and crisp and fresh.*

— DANIEL JOHNES,
beverage director, Daniel (NYC)

CELERY

Sauvignon Blanc

CELERY ROOT

Riesling, dry

Sancerre

CEVICHE

Albarino

beer, esp. lighter lagers

Chablis

Champagne

Chenin Blanc

Gewürztraminer

Griener Veltliner

Muscadet (no oak)

Pinot Gris

Riesling, esp. Alsatian and
German

sake

SANCERRE

*SAUVIGNON BLANC, ESP.
NEW ZEALAND



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Cabernet or Zinfandel, Hungarian or Russian Caperberries, etc.

Fish

Abalone

*** dry or medium white: e.g. Sauvignon Blanc,
Chardonnay, Verdicchio.

Cod

A good neutral background for fine dry or medium whites,
e.g. *** Chablis, cru classé Graves, German Kabinetta
and their equivalents.

Coquilles St. Jacques

An inherently slightly sweet dish, best with medium-dry
white wine.

In cream sauces *** German wines.

Grilled or fried Hermitage Blanc, Gewürztraminer, Cali-
fornia Chenin Blanc or Riesling.

Eel, smoked

Either strong or sharp wine, e.g. fino sherry or Bourgogne
Aligoté.

Fish fingers (fish sticks)

Chassagne-Montrachet, Château de la Maltroie 1973,
with tomato ketchup Chassagne-Montrachet, Château de
la Maltroie 1972.

Haddock

*** dry white with a certain richness: e.g. Meursault,
California Chardonnay.

Lamproie à la Bordelaise

*** young red Bordeaux, especially St-Emilion or Pomerol.

Lobster or Crab

salad *** white. Non-vintage champagne, Alsace

12



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Aligoté.

Fish fingers (fish sticks)

Chassagne-Montrachet, Château de la Maltroie 1973.

with tomato ketchup Chassagne-Montrachet, Château de la Maltroie 1972.

Haddock

★★→★★★ dry white with a certain richness: e.g. Meursault,



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Week 3 - Vegetarian

Overview


- ❖ Dishes embrace the entire gamut of styles and cooking methods
- ❖ All styles and types of wine can find a home with these foods
- ❖ Some items (eggs, artichokes) can be problematic



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Week 3 - Vegetarian




Matching

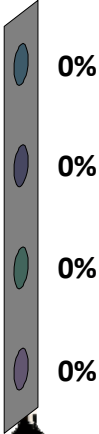
- ❖ **Quiche**
 - Possible matches? Possible problems?
- ❖ **Mushroom Risotto**
 - Possible matches? Possible problems?






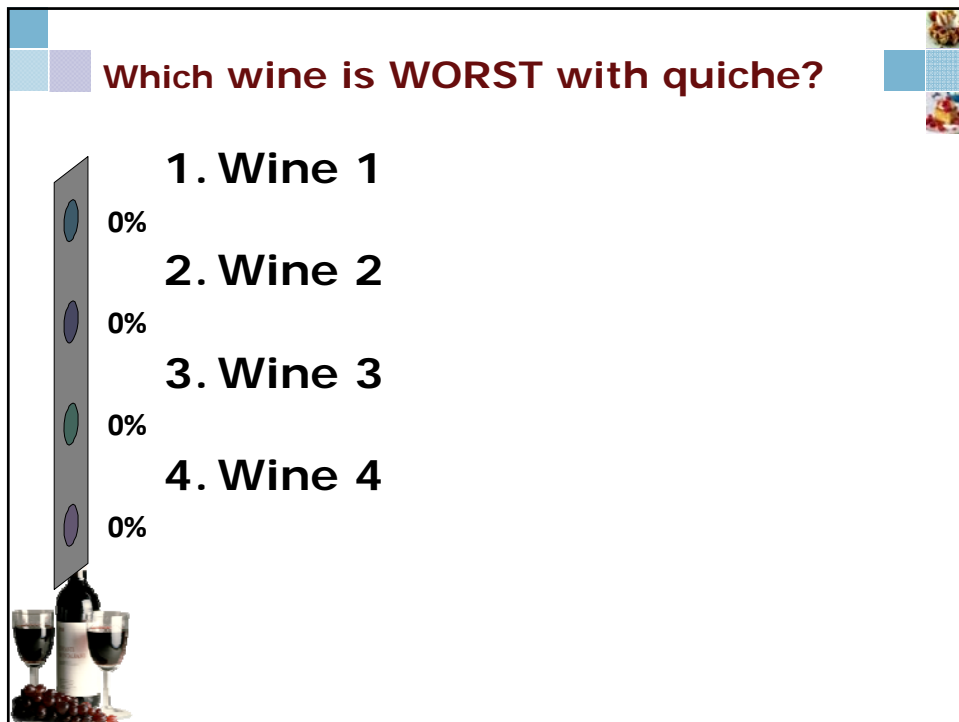
Which wine works BEST with quiche?





1. Wine 1	0%
2. Wine 2	0%
3. Wine 3	0%
4. Wine 4	0%







Week 3 - Poultry

"Poultry is for cookery what canvas is for painting, and the cap of Fortunatus for the charlatans. It is served to us boiled, roast, hot or cold, whole or in portions, with or without sauce, and always with equal success."

Jean-Anthelme Brillat-Savarin (1755-1826)



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Week 3 - Poultry

Overview


- ❖ The sauces, rubs, glazes and gravies accompanying fowl are almost always more significant than the flesh
- ❖ Preparation of the bird is an important consideration as well (Grilled? Roasted? Fried?)



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Week 3 - Poultry



Matching

- ❖ **Grilled BBQ glazed chicken**
 - Possible matches? Possible problems?
- ❖ **Chicken Florentine**
 - Possible matches? Possible problems?
- ❖ **Chicken with Spicy Curry**
 - Possible matches? Possible problems?



Which wine works BEST with BBQ Chicken?





- 1. Wine 1
0%
- 2. Wine 2
0%
- 3. Wine 3
0%
- 4. Wine 4
0%



