

The simple guide to food and wine types which work in harmony.

(Please see the food and wine article in the magazine.)

Shellfish	Mussels, oysters, cockles, prawns, shrimps	Muscadet, Sauvignon, Soave, Vinho Verde
Shellfish	Squid, scallops, langoustine, lobster, scampi	Chardonnay, Champagne, Riesling
Fish	Sole, halibut, cod, haddock, pollock, hake	Chardonnay, Riesling, Pinot Gris, Rioja Blanca, Savennieres
Fish	Salmon, trout, tuna, swordfish, monkfish	Pinot Noir, Rose, Chardonnay, Chenin Blanc
Shellfish/Fish	Crab, smoked salmon, smoked haddock	Gewurztraminer, Tokay Pinot Gris, Fino Sherry
Veal/Pork	Chops, escalopes, roast leg or shoulder	Pinot Noir, Beaujolais, Chianti, Valpolicella, Vouvray, Condrieu
Lamb	Lamb Chops	Pinot Noir, Beaujolais, St Emilion, Rioja Reserva, Cotes de Provence
Lamb	Roast Lamb	Pauillac (Cab. Sauv), Bourgueil, Chinon, Montepulciano, Barolo, Pesquera
Lamb	Lamb Shank/Braised Lamb	Cotes du Rhone, Chateauneuf du Pape, Barbaresco, Minervois
Offal	Lamb/Veal sweetbreads, kidneys & liver	Valpolicella Ripasso, Chianti, Cru Beaujolais, Rioja, Bonnezeaux
Beef	Roast	Bordeaux, Burgundy, Rhone, Barolo, Ribeiro del Duero, Rioja
Beef	Stew	Cotes du Rhone, Malbec, Beaujolais, Minervois, Corbieres, Cahors, Syrah
Beef	Steak	Zinfandel, Roussillon, Valpolicella, Pinot Noir, Givry, Rully
Beef	Burgers, Meatballs, Ribs, Sausage	Malbec, Chilean Carmenere, Shiraz, Sangiovese
Poultry	Chicken, Turkey, Guinea Fowl	Chardonnay, Vermentino, Gruner Veltliner, Provence Rose
Poultry	Duck, pheasant, partridge, grouse	Pomerol, Mourvedre, Chianti, rich white wine, NZ Pinot
Poultry	Duck breast a l'Orange	Vouvray demi-sec, Zinfandel
Poultry	Duck Montmorency	Riesling Spatlese
Game	Game Casserole	Hermitage, Cote Rotie, Barbera d'Alba, Morgon, Cote de Brouilly
Cheese	Soft: Camembert, Brie, Burt's Blue	Chardonnay, Pinot Noir
Cheese	Hard: Cheddar, Leicester, Caerphilly	Cabernet Sauvignon, Tempranillo
Cheese	Blue: Stilton, Roquefort, Gorgonzola	Vintage Port, Sauternes, Muscat, Bonnezeaux

When it comes to desserts and wine it's worthy of a book on its own. Here are our choices for matches made in heaven.

Treacle tart and Madeira, **Salted caramel** and Champagne, **Cheesecake** and Late Harvest Sauvignon, **Crème Brulee** and Sauterne, **Sticky toffee pudding** and Tawny Port, **Apple crumble** and Gewurztraminer, **Pear frangipane** and oaked Chardonnay, **White chocolate** and Late Harvest Riesling, **Coffee & walnut cake** and Pedro Ximenez, **Lime Pistachio Cream** and oaked Sauvignon, **Christmas Pudding** and Sauternes.

Difficult Partners, Downright Enemies, Wine Killers

Citrus fruit, eggs, chilli spice, curry, grapefruit, lemon juice & 5 star anise