

SEAFOOD:

- Salty, briny, umami flavors
- Range of intensity and preparations, from delicate and clean to rich and full-flavored
- Certain wine flavors/structural components can bring out undesirable “fishy” flavors

GENERAL Pairing Tips:

- Acidity in a wine contrasts richness or complements light, bright dishes
- Tannins in a wine react with fish oil to create a metallic flavor
- Pair “like” components: intensity, complexity, texture, fruit or earth
 - Example: delicate, fresh, clean flavors deserve a delicate, fresh, clean wine
 - Example: bold, rich, complex dishes deserve a bold, rich, complex wine
- What grows together goes together
- Consider the occasion

1) Val de Mer Crémant de Bourgogne Non-Dosé NV – Burgundy, France

- Bubbles and high acidity cut through richness, oil, fat
- This is from Chablis, where the limestone soil is full of sea creature fossils; the result is a briny, “crushed oyster shell” kind of mineral streak, which complements seafood
- Crémant is a term for French sparkling wine made using the traditional Champagne Method, where secondary fermentation occurs in the bottle, creating bubbles
- Val de Mer made by Patrick Piuze, one of the most impressive Chablis producers to hit the scene in recent years

2) Columna Albariño '11 – Rías Baixas, Spain

- Rías Baixas located right on the Atlantic coast of Spain
- Climate overall is cooler here; wines tend to have lighter body and brighter acidity
- Albariño grape rules Rías Baixas; bright notes of white flowers, citrus and stone fruit
- Granitic soil gives the wines a saline, wet rock minerality to complement seafood
- Columna is based in one of Rías Baixas’ most interior and warmest sub-regions, so the grapes achieve a little more richness



3) Peter Jacob Kühn Quarzit Riesling Trocken '09 – Rheingau, Germany

- “Trocken” means the wine is dry
- Rheingau is very traditional area for almost exclusively Riesling (80%)
- Rheingau is one of Germany’s warmer regions, influenced by the Rhine River; results in a fuller, more powerful style
- Riesling has high acidity, notes of citrus, stone fruit, slate, crushed rock, petrol
- Balance of acid and good body make this very versatile for seafood pairings

4) Christian Moreau Chablis '11 – Chablis, France

- Chablis is the northernmost sub-region of Burgundy in France
- Kimmeridgian limestone contributes chalky, briny minerality
- Cool climate brings high acidity juxtaposed against full body of Chardonnay grape
- Classic notes of crushed oyster shell, lemon, lime, green apple, white flowers
- Moreau family has been in Chablis for six generations; house was sold off, but Fabien Moreau took over in 2002 and began making classic wines for the family again

5) Château Pradeaux Rosé '11 – Bandol, France

- Bandol is within Provence in southern France, close to the Mediterranean
- Bandol rosés are mostly Mourvèdre with Cinsault and Grenache (this is 50% Cinsault, 50% Mourvèdre)
- Rosé provides berry fruit and meatiness of a red but body of a white, making it good for pairing with meatier seafood
- Pradeaux is a benchmark in the region and makes one of the most serious rosés, with great structure and unusual longevity

6) Domaine de la Tournelle Ploussard de Monteiller '06 – Arbois, France

- Ploussard (a.k.a. Poulsard) is a pale, light-bodied, savory red from the Jura region
- Arbois is a sub-region of Jura in eastern France, between Burgundy and Switzerland
- Lighter body and soft tannins keep it from clashing with fish oils
- Domaine de la Tournelle works in a very natural style with no chemicals, no sulfur, no new oak

