

Marmalade to Cheese, Wine Expert Shares What to Eat With Your Favourite Wine

Crisp, dry white wines or the fruity, zest reds or even budget champagnes — Master of Wine, Sonal Holland shares what exactly can you pair your favourite bubbly with to enjoy your evening.

By [Arpita Kala](#) 03 December 2020



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Whether you are planning an intimate dinner or planning to pop a bottle open just for your #selfcareSunday, having the right nibbles to go with your wine is as important as the drinks itself!

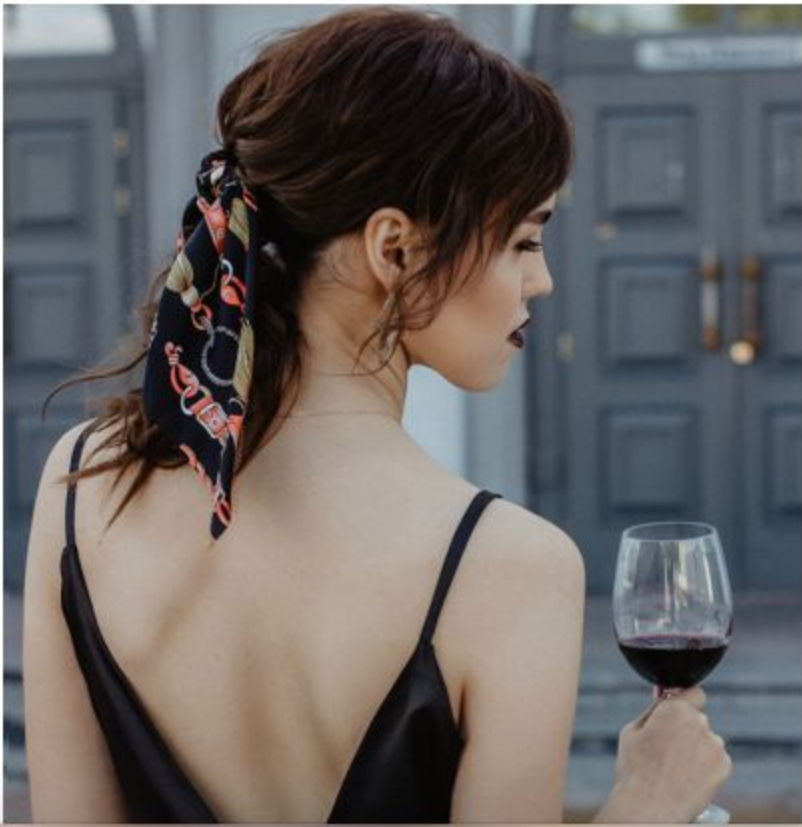


Expert speak:

Master of Wine Sonal Holland says, "Usually the menu for dinners have so many different tastes, textures, flavours and aromas all playing on your palate at the same time. It's, therefore, best to look for wines that cater to a wide preference amongst diners, and ones that are versatile, thereby allowing them to be easily paired with a variety of dishes."



So, here are her top picks for wines to pair your food with:



Red Wines

"Red wines that are most compatible with a big dinner such as a Thanksgiving meal are those with tamer tannins, and yes, you can serve a light-bodied, zesty red wine with turkey. Some top picks include an elegant, food-friendly Pinot Noir from Marlborough or Adelaide Hills; a juicy Cotes du Rhone Grenache-based blend; the soft and beautiful Beaujolais Village wines; or the succulent young Rioja wines, all of which have a seductive appeal of their own." A Thanksgiving meal cannot possibly end without an amazing dessert or a plate of cheese. Some Indian white wines, made in late-harvest sweeter styles offer enticing peach, marmalade and honeyed flavours that would pair perfectly with pies and hit the right notes to kick-start the after-dinner revelry.



"Ensure you pick red wines that are fruit-centred and not too heavy so that they don't overpower the wide variety of dishes on offer in a Thanksgiving feast," says Sonal.



Expert tip:

She adds, "A great meal cannot possibly end without an amazing dessert or a plate of cheese. Some Indian red wines, made in late-harvest sweeter styles offer enticing peach, marmalade and honeyed flavours that would pair perfectly with pies and hit the right notes to kick-start the after-dinner revelry."



Aromatic White Wine

"Aromatic white wines work wonders and serve as great accompaniments with your starters. Try a tad-bit off-dry German Riesling; a crisp but ripe New Zealand Sauvignon Blanc; a spicy Viognier; or the rose-tinted Gewürztraminer. Fresh and young white wines such as these serve as a perfect drink to sip on its own or complement the flavoursome and robust flavours of a big dinner."



She adds, "Think floral-perfume intermingling cherry and strawberry fruit-scents and an alluring French Provencal rosé wine comes to mind. Rosé wines have the lightness and freshness of a white and the fruit appeal of a red, so they are perfect if you are looking for the best of both the worlds in a single style of wine."



Expert tip:

Sonal says, "Virtually every wine-producing country makes a pretty rosé so go ahead and pick one; just remember to serve it chilled."



Champagne

"Champagne is always a good idea, but if you're on a budget, a bottle of Spanish Cava or an Italian Prosecco is a great way to kick off the evening," says Sonal.

Link:

<https://www.cosmopolitan.in/life/features/g22528/marmalade-cheese-wine-expert-shares-what-eat-your-favourite-wine#slide-5>