

FOOD & WINE

Pairing Suggestions

The Naked Grape Wine Merchant

www.thenakedgrape.co.uk

FISH

Roasted/Grilled Salmon	Chardonnay, Viognier, Pinot Noir, Beaujolais
Smoked Salmon	Champagne, English Sparkling, Provence Rosé
Sushi	Vinho Verde, Gewurztraminer, Manzanilla Sherry, Sparkling
Smoked Trout	Pinot Blanc, Sancerre, Gruner Veltliner
Roasted Trout	Muscadet, Bardolino
Mackerel	Burgundy Pinot Noir
Oysters	Riesling, Spatlese, Champagne, Bacchus, Catarratto, Fino Sherry
Tuna	Gavi, Viura, Sake, Pinot Noir.
Lobster	Chenin Blanc, Oak-aged Rioja, Sparkling Blanc de Blanc
Shellfish	Picpoul, Vermentino, Albarino
White Fish	Pinot Grigio, Grillo, Assyrtiko, Nero D'Avola
Fish n Chips	Sparkling, Champagne,

MEAT – ROASTS

Chicken	Macon-Villages, Tempranillo, Pinotage
Turkey	Sauvignon/Semillon, Pinot Noir, Grenache Noir
Game	Mourvedre, Merlot, Pinot Noir
Venison	Barolo, Douro, Tannat
Ham	Pinot Blanc, Gamay
Beef	Bordeaux, Cabernet Sauvignon, Nebbiolo
Wellington	Tempranillo, Sangiovese, Burgundy Pinot Noir
Pork	Riesling, Cote-du-Rhone, Etna Rosso
Lamb	Amarone, Montepulciano d'Abruzzo, Rioja, Saperavi

MEAT – GRILLED/BBQ

Chicken	Sangiovese, Dry Riesling, Orange Wine.
Beef Steak	Malbec, Chianti, Monastrell
Lamb Chops	Negroamaro, Chateauneuf-du-Pape
Pork Chops	Riesling, Zinfandel, Nero d'Avola
Pork Belly	Riesling, Garnacha, Medium dry Cider

MEAT – STEW

Chicken	Merlot, Fleurie
Beef	Bordeaux, Carmenere, Cabernet Sauvignon
Lamb	Valpolicella Ripasso, Primitivo
Pork	Rioja, Montepulciano, Olorosso.
Venison	Saint-Emilion, Carignan.
Game	Pinotage, California Merlot.

VEGAN – VEGETERIAN

Nut Roast	Orange Wine, Godello, Appassimento
Tofu	Pinot Gris, Alsace Pinot Noir
Halloumi	Cava, Assyrtiko, Provence Rosé, Zinfandel
Vegetable Roast	White Douro, Gruner Veltliner, Champagne Rosé
	Nerello Mascalese
Hummus	Prosecco, Grillo, Etna Rosso
Falafel	Cava, Grenache Blanc, Sauvignon Blanc

SPICE & HEAT

Thai Curry	Viognier, Gewurztraminer, Vinho Verde
	Chilled Beaujolais
Chinese	Lager, Pecorino, Pinot Noir
Indian Curry	Lager, Prosecco, Pinot Gris, Syrah, Grenache
Chilli	Chenin Blanc, Zinfandel, Malbec

PASTA – RICE - TART

Bolognese	Oak-aged Sangiovese, Barolo, Langhe
Lasagna	Fiano, Barbera, Chianti
Paella	Cava, White and Red Rioja,
Risotto	Cortese, White Burgundy
Pizza	Lager, Nero D'Avola
Quiche	Sparkling, Sancerre, Pinot Noir

CHEESE

Cheddar	Chenin Blanc, Buttery Chardonnay, Cabernet Sauvignon
Brie	Sparkling Blanc de Blanc, Viognier
Camembert	Gewurztraminer, Crémant
Gruyere	Burgundy Chardonnay and Pinot Noir
Stilton	Port, Monbazillac, Oloroso Sherry
Roquefort	Tawny Port, Tokaj, Moscatel
Goat	Sancerre, Catarratto, Picpoul
Manchego	Pecorino, Garnacha
Ossau-Iraty	Cote-du-Rhone
Parmiggiano	Montepulciano, Nero d'Avola
Gorgonzola	Ruby Port, Langhe Rosso, Sweet Marsala
Feta	Assyrtiko, Vermentino, Rosé

OTHERS

Haggis	Single Malt Whisky, Spicy Shiraz
Black Pudding	Cabernet Franc, Rioja
Cured Meats	Lambrusco, Vinho Verde, Pecorino, Appassimento
Bruschetta	Provence Rosé, Cortese, Gavi, Vermentino
Pigs in Blanket	Prosecco, Riesling, Zinfandel
Omelette	Champagne, Pinot Blanc, Italian Pinot Noir
Antipasti	Prosecco, Gruner Veltliner, Vermentino, Chianti
Wild Boar	Barolo, Montepulciano, Saperavi, Tannat
Dark Chocolate	Barolo, Port, Pedro Ximenez Sherry, Grenache
Milk Chocolate	Vacqueyras, Port, Ice Wine
White Chocolate	Sweet Riesling, Ice Wine, Moscato

“Life’s too short to drink bad wine”