



# SPECTRUM OF *style*

## Wine & Food Pairing Guide

Aiming to share sommelier-level insights into personal preferences and pairing wines with food, Boisset has created an intuitive color-coded wine navigation system. The Spectrum of Style looks beyond grape and region to sort wines into flavor families, reflecting the direct links between grape ripeness and wine's most important sensory traits.



### VIVACIOUS

- 🔥 PALE 🌍 COOL CLIMATE
- UNOAKED 🕒 DAYTIME DRINKING

These bright, tangy wines include all sparkling wines, all rosés and our unoaked white wines, regardless of grape. These include **Sauvignon Blanc, Pinot Gris, Riesling and our lightest Chardonnays.**



### VOLUPTUOUS

- 🔥 GOLDEN 🌍 SUN-DRENCHED
- BARREL-AGED 🕒 SPLURGE-WORTHY

These rich, toasty white wines are usually barrel-fermented and aged to enrich texture and complexity. Most are **dry barrel-fermented Chardonnays**, but some are **sweet dessert wines.**



### ELEGANT

- 🔥 EARTH-TONED 🌍 COOL CLIMATE
- BONE-DRY 🕒 FOOD-FLATTERING

These lean, traditional red wines are either from cooler regions or picked earlier to craft a tart, earthy midweight style. Most are **Pinot Noirs**, whether from Burgundy or coastal California.



### SENSUOUS

- 🔥 PURPLE-TINGED 🌍 SUN-DRENCHED
- SOFT & JAMMY 🕒 EASY-DRINKING

These crowd-pleasing red wines are neither too tart nor too tannic, designed to be smooth and fruity. Most are **red blends** or **Merlots**, but the category includes **lighter Zinfandels** and **riper Pinot Noirs**, too.



### POWERFUL

- 🔥 DARK & INKY 🌍 WARM CLIMATE
- BARREL-AGED 🕒 AGE-WORTHY

These bold, concentrated red wines are turbo-charged with flavor thanks to thick-skinned grapes and complexity due to oak aging. Most are **Cabernet Sauvignon** or **red blends** of similarly intense grapes.

# Spectrum of Style Food Pairing Guide

All wine is food-friendly by nature. However, there are some combinations – like heavy, oak-aged wines with delicate, low-fat foods – that clash on a fundamental sensory level. The Spectrum of Style groups wines with similar traits, which makes it easier to predict which wines will pair well with which types of cuisine. See the chart below for cuisine-themed recommendations.

	VIVACIOUS	VOLUPTUOUS	ELEGANT	SENSUOUS	POWERFUL
CALIFORNIA CUISINE [low in fat & high in veg]	★ <b>Best Whites for California Cuisine</b>	Richer whites can shine, but work best with cooked foods	★ <b>Best Reds for California Cuisine</b>	Low tannin helps reds pair well with low-fat dishes and veggies	Low-fat foods can be unflattering to high-tannin reds
STEAKHOUSE [high in fat & protein]	Light, high acid whites can be overpowered by red meat	★ <b>Best Whites for Red Meats</b>	High-acid reds can shine with simply-seasoned red meat	Soft reds can shine with sweeter, spicier meat dishes	★ <b>Best Reds for Red Meats</b>
SEAFOOD CENTRIC [low in fat & high in salt]	★ <b>Best Whites for Most Seafood</b>	Best with seafood dishes that are cooked/browned	★ <b>Best Reds for Most Seafood</b>	Best with heavier, bolder seafood dishes that are cooked	High tannin reds can be unflattering to low-fat seafood
MEXICAN FOOD [high in spicy heat]	★ <b>Best Whites for Spicy Heat</b>	Spicy heat can flatten high alcohol, high-oak whites	Spicy heat can be unflattering to high-acid, earthy reds	★ <b>Best Reds for Spicy Heat</b>	Spicy heat can flatten high alcohol, high tannin reds
FRENCH CUISINE [high in fat & salt]	Best with seafood and vegetables, especially cold dishes	★ <b>Best Whites for French Cuisine</b>	★ <b>Best Reds for French Cuisine</b>	Low-acid reds can seem clunky/cloying with classic cuisines	Best with richest, darkest cooked foods high in protein/fat
ITALIAN CUISINE [high in salt & acidity]	★ <b>Best Whites for Italian Cuisine</b>	Best with cheeses, cooked seafood and richer starches	★ <b>Best Reds for Italian Cuisine</b>	Low-acid reds can seem clunky/cloying with classic cuisines	Best with richest, darkest cooked foods high in protein/fat
SUSHI, ASIAN & FUSION [high in salt & sugar]	★ <b>Best Whites for Sushi Asian &amp; Fusion</b>	Best with cooked seafood, white meat & sesame oil	★ <b>Best Reds for Most Seafood</b>	★ <b>Best Whites for Asian &amp; Fusion</b>	High-tannin reds can overpower & clash with sugary sauces
INDIAN FOOD [high in spicy heat]	★ <b>Best Whites for Indian Cuisine</b>	Spicy heat can flatten high alcohol, high-oak whites	Spicy heat can be unflattering to high-acid, earthy reds	★ <b>Best Reds for Indian Cuisine</b>	Spicy heat can flatten high alcohol, high tannin reds

# Spectrum of Style Cheese Pairing Guide



All cheese is amazingly flattering to wine since salt and fat serve as a perfect counterpoint to wine's high acidity and low degree of sweetness. Individual taste preferences will vary, of course, but it's helpful to know that some types of cheeses are more flattering to some specific wine styles than others. See the chart below for suggestions of pairings to recommend [and avoid].



	VIVACIOUS	VOLUPTUOUS	ELEGANT	SENSUOUS	POWERFUL
MUST HAVE	SOFT CHEESE [like Brie, Camembert]	★ Best Bet for Creamy Cheeses			Big reds can over-power mild cheeses
	HARD AGED CHEESE [like Aged Gouda, Piave]	Hard cheeses can undermine rich whites	★ Best Bet for Hard Cheeses		
	SHARP CHEDDAR [min. 1 year old]	★ Best Bet for Sharp Cheddar			
OPTIONAL	GOAT CHEESE [fresh or aged]	★ Best Bet for Goat Cheeses	Tangy cheeses can undermine rich whites	Big reds can over-power goat cheeses	
	FUNKY CHEESE [like Taleggio, Gruyère]	★ Best Bet for Funky Cheeses			Pungent cheeses can flatten juicy reds
	MILD BLUE CHEESE [like Danish Blue, Stilton]	Blue cheeses can overpower rich whites	Blue cheeses can flatten earthy reds	★ Best Bet for Blue Cheeses	

# CREATING AN EASY WINE TASTING Cheese Board

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## 1. SELECTING CHEESES

- **Present at least 3 cheeses and no more than 6 cheeses**, providing approximately 4 oz per person [roughly 1lb for 4 guests].
- **Aim for diversity of milk type, region and age/firmness.** Always include one of each of these popular categories:
  - **Soft Creamy Cheese**, like Brie, Triple Crème, Camembert, Boursin, Burrata, etc...
  - **Hard Aged Cheese**, like Aged Gouda, Parmigiano-Reggiano, Piave, etc...
  - **Premium Cheddar** – like 'extra-sharp' versions from UK, NY or WI (aged min. 1yr). NOTE – Get 50% more than others since this style is so popular. For groups too "cool" for cheddar, replace with another firm stalwart like Gouda, Asiago, or Manchego.
- If you'd like to offer more than 3, choose from these other wine-friendly categories:
  - **Goat Cheese**, like fresh goat, aged goat, Humboldt Fog, Chèvre, etc...
  - **Funky Cheese**, like Taleggio, Époisses, imported Gruyère, French Munster, etc...
  - **Mild Blue Cheese** – like Danish Blue, Stilton, Valdéron, Saga, Cambozola, etc... NOTE – Avoid the most pungent blues, like Roquefort and Cabrales. Imported Italian Gorgonzola Dolce is fine, but domestic Gorgonzola is too harsh to flatter dry wines.



## 2. CHEESE ACCOMPANIMENTS

- **Always serve cheese with sliced crusty bread [like baguette] and/or crackers.** Other recommended accompaniments include:
  - **Fresh Fruit** – bite sized items like grapes, figs, berries, or sliced apple, pear or cantaloupe [no citrus or tropical fruits]
  - **Crunchy Counterpoints** - salty things like roasted nuts, bread sticks or pita chips
  - **Veggie Accents** – finger food items like olives, pickles, roasted peppers or fresh vegetable 'crudité'
  - **Cured Meats and/or Seafood** - charcuterie like prosciutto, jamón, paté or salami, or smoked salmon or crab dip
- **Be cautious of traditional sugary accents** – Honeys, chutneys, dried fruits and other sweet accompaniments definitely flatter cheeses, but can undermine the enjoyment of our fine dry wines. Use these items sparingly or skip them entirely.

## 3. SERVING ADVICE

- **Always serve cheese at room temperature.** Remove cheeses from refrigeration at least 30 minutes before guests arrive.
- **Provide a separate knife for each cheese.** Butter knives are fine for soft cheeses, but harder ones may require a paring knife.
- **If possible, label each cheese.** Be creative – post-its can be folded into mini-table tents, or use place card holders.

