

ELEGANT WINES FEATURE

LOWER THAN AVERAGE
GRAPE RIPENESS, WHICH
RESULTS IN CLASSIC
FOOD-ORIENTED WINES WITH
RED BERRY FLAVORS AND
EARTHY AROMATIC ACCENTS





INCLUDES STYLES LIKE:



FRENCH RED BURGUNDY



CALIFORNIA PINOT NOIR



REDS FROM THE SOUTH OF FRANCE

FEATURING:





HIGH EARTHINESS







WITH **ELEGANT** WINES, THINK:







PASTAS & TOMATO DISHES



CURED MEATS & CHEESES







ELEGANT WINES ARE DIVINE WITH CLASSIC EUROPEAN AND MEDITERRANEAN CUISINES, IDEALLY THOSE WHERE SALT, FAT & ACIDITY ARE DOMINANT:

- SIMPLER, MILDER MEAT DISHES LIKE **SEARED PORK CHOPS, POT ROAST, DUCK CONFIT & STEAK** *AU JUS*
- RICH, FLAVORFUL COOKED SEAFOOD DISHES LIKE GRILLED SALMON, SHRIMP CIOPPINO & BOUILLABAISSE
- CLASSIC VEGETABLE DISHES LIKE EGGPLANT PARMESAN, MUSHROOM RISOTTO & GARLICKY GREENS
- PAIRING ALERT: BE CAUTIOUS WITH RECIPES HIGH IN SUGAR OR SPICE, LIKE SALSAS, CURRIES & GLAZES

