

**The following foods go best with Beaujolais (Gamay):**

Note: Beaujolais (Gamay) Beaujolais is a light red wine made from the gamay grape in Beaujolais, France, the southern region of Burgundy. It has soft tannins and refreshing acidity with flavors of cherries, strawberries, raspberries and bananas. The most famous type is Beaujolais Nouveau, released annually on the third Thursday of November. It should be consumed within three to six months of purchase. However, cru beaujolais, which has more depth and complexity, may age well for five to ten years, sometimes longer. Serve beaujolais with turkey, salmon, paté, chicken, pork, baguette, soft cheeses, Tandoori dishes.

**Breads**

- Multi-Grain
- Sourdough

**Cheese**

- Abbaye De Citeaux
- Boulette D'avesnes
- Briquette Du Forez
- Cancoillotte
- Cendré Du Beauzac
- Charolais
- Fleury
- Fourme D'ambert
- Galette Lyonnaise
- Gouda With Cumin
- Gour Noir
- Losange
- Picodon De Chevre
- Rocamadour
- Rogeret
- Saint Felicien
- Saint Nectaire
- Saint Valentin
- Truffe De Valensole

**Chicken/Poultry**

- Turkey, Fried

**Desserts**

- Chocolate: Bittersweet
- Chocolate: Semisweet

**Egg Dishes**

- Eggs:scrambled

**Ethnic Dishes**

- Tandoori Flavored Dishes
- Tourtière

**Pork**

- Pork
- Spam

**Seafood & Shellfish**

- Salmon Pate

**Turkey Holiday Dinner**

- Cranberry Sauce
- Pecan Stuffing
- Turkey Soup
- Turkey, White Meat