

The following foods go best with Cabernet Sauvignon Old World/Bordeaux:

Note: Cabernet Sauvignon is a dry red wine that can age for decades and becomes more complex and subtle as a result. Signature aromas in its youth include blackcurrant, cassis, blackberry, herbs and cedar or oak. If the grapes were not fully ripened when picked, it can have green bell pepper or weedy notes. As it ages, it takes on notes of seductive spices, anise, violets, leather, olive, tobacco and cigar box. It's often aged in oak from 6-24 months. It can be quite tannic when young (so decant it for an hour or two if you aren't going to age it). The tannins smooth out with age. Just how long it can age depends on how well it was made (quality of the fruit, etc). It is most famous in Bordeaux, France, where it's part of a blend that can include any or all of the following grapes to increase the complexity of the final wine: Merlot, Cabernet Franc, Malbec and Petite Verdot. Cabernet is also planted worldwide because its tough skin resists disease and rot. It does especially well in regions with warm, dry conditions and a long growing season such as California's Napa and Sonoma Valleys and Paso Robles and in Chile, Argentina and South Africa. In Australia, it's often blended with Shiraz and in Tuscany, with Sangiovese or stands alone in the coveted and pricey Super Tuscan wines. Cabernet was originally created by crossing the white grape Sauvignon Blanc and the red grape Cabernet Franc. Cabernet Sauvignon, like Chardonnay, Merlot and Pinot Noir, is one of the world's most popular wines. Pair Cabernet Sauvignon with beef casseroles and stews, chateaubriand, cheeseburgers, beef stroganov, rare roast beef, lamb dishes, game (venison, partridge, ostrich, pheasant), cheddar, parmesan, grilled cheese sandwiches or a delicious parmigiana.

Beef

- Beef Cooked In Red Wine
- Casseroles & Stews
- Chateaubriand
- Cheeseburgers
- Rare Roast Beef

Cheese

- Ardi-Gasna
- Carré De Roncq
- Cheddar
- Coeur De Neufchatel
- Grana Padano
- Grilled Cheese Sandwich
- Hard Cheese
- Ossau-Iraty
- Parmesan
- Romano
- Strong Cheese

Chicken/Poultry

- Turkey With Heavy Sauces

Game

- Ostrich
- Partridge
- Pheasant
- Venison

Lamb

- Irish Stew
- Lamb
- Lamb Chops, steaks
- Roast Lamb

Pasta

- Beef Stroganov

Turkey Holiday Dinner

- Turkey With Heavy Sauces

Vegetables & Salads

- Bean-Based Dishes
- Casseroles & Stews
- Mushrooms: Porcini
- Peppers: Chili