

The following foods go best with Chardonnay: Old World/Chablis:

Note: This popular and versatile grape thrives in many different climates so the wine is produced in many parts of the world. The wine can be a soft and subtle or rich, buttery and full-bodied. In warmer regions, aromas can include ripe pears, melon and pineapple. It adapts well to oak, which adds scents of vanilla, butter, cedar, smoke and spice. However, the wine is sometimes criticized for having too much oak and alcohol. In cooler regions, and especially with unoaked styles, the wine is more lean and acidic and offers notes of green apples, lemon and lime. In Burgundy, chardonnay makes some of the world's finest whites, referred to by their regions, such as Meursault, Chablis and Pouilly-Fuissé. Chardonnay will pair well with rich dishes such as roast chicken, lobster in butter sauce, corn dishes, beef bourguignonne, breads, cheese, chicken and poultry, egg dishes, Asian dishes with black bean sauces, pork, seafood or recipes that have a cream base.

Vegetables & Salads

- Avacado Salad
- Grilled Vegetables

Breads

- Buttermilk Cheese Bread
- Multi-Grain
- Sourdough

Cheese

- Affidlice Au Chablis
- Brie
- Cabri De Parthenay
- Chabichou Du Poitou
- Chaource
- Chevreton Du Bourbonnais
- Clacbitou
- Langres
- Maconnais
- Morbier
- Pierre Qui Vire
- Poiset Au Marc
- Romans Part Dieu
- Sarmet
- Trou Du Cru

Chicken/Poultry

- Chicken With Lemon/Citrus

Sauces

Pasta

- Seafood Risotto
- With Pesto Sauce

Seafood & Shellfish

- Ceviche
- Grilled Bass
- Grilled Dover Sole
- Oysters
- Seafood Platter
- Seafood/Shellfish With Butter Or

Cream Sauces

- Shellfish
- Striped Bass
- Trout With Almonds
- White-Fleshed Fish

Turkey Holiday Dinner

- Oyster Dressing

Vegetables & Salads

- Artichokes
- Asparagus