

The following foods go best with Chenin Blanc:

Note: Chenin Blanc has an incredible stylistic range among white wines, including light and dry, crisp and sparkling and luxuriously sweet. However, it's often accused of being a forgettable, bland jug-wine, especially when it's over-irrigated and overcropped. Chardonnay and Sauvignon Blanc remain far more popular grape brands in North America. Careful pruning and vineyard attention though can produce spectacular, long-lived wines with zesty acidity and notes of honeysuckle, melon, quince, cantaloupe, flint, straw and hay. The wine usually isn't oaked, but if it is, it also has notes of vanilla, wood and smoke. Dessert styles, affected by botrytis, have rich, honeyed notes. France's Loire Valley is best known for Chenin Blanc, particularly the sub-regions of Saumur, Savennières, Anjou, Vouvray, Montlouis, Coteaux du Layon, Quarts de Chaume and Crémant de Loire. It's also known as Pineau de la Loire and Pineau d'Anjou. Almost a third of South African vines are Chenin Blanc, where it is known as Steen. California, Chile, Mexico, Argentina, Brazil (Pinot Blanco), New Zealand and Australia also make this wine. Chenin Blanc does well in warm climates because of its early bud break and late ripening. It grows quite vigorously in many soils, especially the calcareous, chalky soils found in the Loire, and resists most diseases. Drink Chenin Blanc as an aperitif on its own or pair it with Chinese, Indian, Thai and Mexican dishes, Tex-Mex, peanut sauce dishes, spring rolls, sushi, fish in creamy sauces, mussels, oysters, crab, lobster, camembert cheese and game birds. Dessert styles go well with almond and fruit-based desserts.

Appetizers

- Serve This Wine As An Aperitif On Its Own

Breads

- Potato Rosemary Rolls

Cheese

- Livarot
- Olivet Cendré
- Pave Blesois
- Pont L'evêque

Chicken/Poultry

- Barbequed Chicken

Desserts

- Almond Based Desserts
- Fruit-Based Desserts

Ethnic Dishes

- Chinese Dishes
- Indian Dishes
- Mexican Dishes

- Peanut Sauce Dishes

- Spring Rolls
- Sushi
- Thai Dishes

Seafood & Shellfish

- Clam Chowder Clear Base
- Clams Raw
- Fish In Creamy Sauces
- Mussels
- Mussels Provencal
- Oysters
- White-Fleshed Fish

Turkey Holiday Dinner

- Candied Sweet Potatoes
- Creamed Onions
- Fruit-Based Desserts

Vegetables & Salads

- Artichokes
- Stuffed Courgettes