

The following foods go best with Semillon New World:

Note: Semillon has a rich, voluptuous, waxy almost fat texture but low acidity, which is why it's often blended with zesty Sauvignon Blanc. Semillon is a vigorous vine but a thin-skinned grape so it's susceptible to sunburn and raisining. It resists most diseases, except rot, both the bad kind (Gray Rot) that destroys the grapes and the good kind (Noble Rot or botrytis) that shrivels the grapes to raisins, concentrating their flavors to create some of the world's most famous and expensive dessert wines. For Château d'Yquem, generally a blend of 80% Semillon and 20% Sauvignon Blanc, pickers pass through the vineyards ten times or more during the harvest to select only the bunches affected by botrytis. Other exquisite sweet wines in the Bordeaux regions of Sauternes and Barsac are made from this blend as are the dry styles of Graves, such as the renowned Domaine de Chevalier. Other regions notable for Semillon include Chile, where more vines are planted than anywhere else on earth, and Australia, especially in the Hunter Valley. Signature aromas include fig, lemon, pear, lime, nectarine, saffron, bell pepper, asparagus and grass. Oak aging and malolactic fermentation add notes of lanolin, vanilla, buttered toast, cream, smoke and oak. Dessert styles also have notes of honey, apricot, lemon curd, meringue, quince, peach and pineapple. Food matches for dry styles of Semillon include almonds, hazelnuts, scrambled eggs with smoked salmon, mussels, shrimp, oysters, coquilles St. Jacques, fish and chips, antipasti, roast chicken, turkey, pasta with cheese or cream sauce and Caesar salad. Dessert styles go well with foie gras, pears stuffed with blue cheese, goat cheese, roquefort cheese, angel food cake, biscotti, bread & butter pudding, coffee cake, creme brulee, fruit tarts, treacle pudding and fruit cobbler.

Desserts

- Bread & Butter Pudding
- Pears Stuffed With Blue Cheese

Egg Dishes

- Scrambled Eggs With Smoked Salmon

Pasta

- Pasta With Cheese-Based Sauce
- Pasta With Cream-Based Sauce

Seafood & Shellfish

- Coquilles ST. Jacques
- Crab
- Fish & Chips
- Lobster
- Mussels
- Oysters
- Richly Sauced Fish Dishes
- Shrimp
- White-Fleshed Fish

Vegetables & Salads

- Caesar Salad
- Caprese Salad

Appetizers

- Almonds
- Antipasti
- Hazelnuts

Cheese

- Cheese Souffle
- Goat Cheese
- Grilled Cheese Sandwich
- Mild Cheese
- Roquefort
- Soft Cheese

Chicken/Poultry

- Foie Gras
- Roast Chicken
- Roasted Chicken
- Turkey

Desserts

- Angel Food Cake
- Biscotti