

A Brief Guide to the Most Popular French Table Wines

Type of Wine	Taste Characteristics	Best Served with
<u>RED BORDEAUX</u>		
Medoc	Medium body. Pleasant crispness at Finish. Elegant and reserved.	Elegant beef and lamb dishes, red Meats with gravy, light poultry
Graves	Similar but with more astringency and a hint of gravel.	Same but slightly heavier versions.
Saint Emilion	Larger body rounder and more generous. Pronounced flavor of the earth.	Same but heavier versions.
<u>RED BURGUNDY</u>		
Cote de Nuits	Big bodied. Some are austere, Particularly when young; most are flowery. Easy finish of alcohol.	Heavy meats like aged beef, lamb, venison. Meats with rich, multi-flavored sauces.
Cote de Beaune	Lighter in body but still fairly bold. Good ones are well-balanced. flowery and highly perfumed.	Meats and poultry cooked with Wine, veal, beef, pork, game birds, elegant stews.
Beaujolais	Light bodied, fruity, regreshing, mellow; most are not dead dry.	Almost anything. Beef, chicken, pork, cold meats picnic items.
<u>COTES DU RHONE</u>		
Red	Big bodied, robust. High in alcohol with flavor of sunshine. Many have hint of soil or stones.	Charcoal broiled meats, venison and other game. Meats with spices and tomato sauces.
White	Dry but with good flowery perfume. Probably the heaviest white table	Strongly flavored fish, light curry dishes. Oriental foods.
Rose	Dry, relatively full bodied	Luncheon items, mild ham, meat and fish salads.
<u>WHITE BORDEAUX</u>		
Graves	The best are medium dry and soft with a hint of gravel. Lesser ones are sweeter.	Brunches, egg dishes, light poultry, light seafood, cream sauces.
Sauternes	Very sweet, fruity, luscious	Desserts, fruits and nuts

ALSACE

White

Very dry and somewhat spicy. High
In alcohol.

Deli items, pate, sausages, ham
and almost any spicy food.

Red

Very light, much more like a rose
than a true French red.

Lunches, picnic items and mild
cold cuts.

LOIRE RIVER

Lower Loire

Quite light, refreshing, soft, fruity
and busy.

Brunches and very light,
uncomplicated dishes.

Middle Loire

Heavier, almost smoky, with a hint
of gunpowder.

Richer, spicier dishes, turkey
heavier fish.

Frequently Seen Labels

RED BORDEAUX

Medoc

Graves

Saint Emilion

Haut-Medoc, Margaux, Pauillac, Saint Estephe

Chateau of Graves

Chateaux of Saint Emilion and Pomerol

RED BURGUNDY

Cote de Nuits

Cote de Beaune

Beaujolais

Gevrey Chambertin, Echezeaux, Vosne Romanee, Nuits Saint Georges

Beaune, Pommard, Volnay

Beaujolais, Moulin a Vent, Chenas, Fleurie, Morgon, Regnie

COTES DU RHONE

Red

White

Rose

Hermitage, Chateauneuf du Pape, Gigondas, Cotes du Rhone

Hermitage, Crozes Hermitage, Chateauneuf du Pape

Tavel, Lirac

WHITE BURGUNDY

Cote de Beaune

Maconnais

Chablis

Beaune, Chassagne Montrachet, Puligny Montrachet

Pouilly Fuisse, Macon Villages, Saint Veran

Chablis

ALSACE

White

Red

Riesling, Gewurztraminer

Pinot Noir