

# French Wine 101

## • French Wines – Named after the region/town, not the grape

### **Bourgogne Rouge** (Red Burgundy)

Pinot Noir grape. Light color & body, acidity+, tannin-

**<\$20 Look For:** Bourgogne Rouge, Bourgogne Pinot Noir, Haute Cotes de Beaune, Haute Cotes de Nuits.

**Widely available producers:** Jadot, Drouhin, Bouchard

**Foods:** salmon, chicken, pork, beef, mushrooms

### **Bourgogne Blanc** (White Burgundy)

Chardonnay grape. Med color & body, acidity+ oak 0 to ++

**Chablis** – separate area, all Chardonnay in steel. Super steely, crisp, piercing acidity.

**<\$20 Look For:** Bourgogne Blanc, Bourgogne Chardonnay, Macon-Villages, Petite Chablis

**Widely available producers:** Jadot, Drouhin, Bouchard

**Foods:** rich fish (cream sauce), chicken, pork

### **Rhone**

GSM blend (Grenache, Syrah, Mourvedre) deep color & full body, ripe. Acidity+, tannin+

**<\$20 Look For:** Cotes du Rhone, CdR Village, lesser villages (Vacqueras, Cairanne)

**Widely available producers:** Guigal, Chapoutier, Jaboulet

**Foods:** game, pork, red meat dishes from steak to stews

### **Bordeaux**

Blend (major grapes Cabernet Sauvignon, Merlot) deep color & full body, deep red or black fruits, Acidity+, tannins++

**<\$20 Look For:** Bordeaux, Bordeaux Superieur, Blaye de Cotes de Bordeaux, lesser towns

**Food:** classic pairing with red meat, steak, burgers. Avoid spicy foods.

