

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 (Vacqueyras, 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.

