

French Wine 101 – Languedoc-Roussillon & Alsace

Languedoc-Roussillon

Languedoc - Roussillon – full bodied, flavorful reds. Not a classic, famous region, up & coming with good values.

Foodwineclick approved under \$20: Languedoc, St. Chinian, Minervois, Cotes-du-Roussillon, Fitou, Pic St. Loup

Brands: Gerard Bertrand, Bila-Haut by M. Chapoutier

Pairs with: beef stew, un-spicy chili, meatloaf, steak, burgers

In the Wine Shop:

Near the Rhone wines

Town name

Might see “Languedoc”



Alsace

Alsace – Light-medium body acidic (refreshing) white wines – Riesling. Wines named after the grape, not the town.

Foodwineclick approved under \$20: Trimbach, Hugel, Zinck

Pairs with: Pork! Brats, sausage, pork chops, ham, ribs

In the Wine Shop:

Near the German wines

Make sure it's Alsace
AOC, then grape

Tall flute shape bottle

