



**Wine & Food**

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**CLASSIC  
PAIRINGS**

CHEAT SHEET



COMMON GRAPE

# Cheese & Seafood

## Classic Pairings

### Wine

### Food

### Style

## CHEESE

Sauvignon Blanc

Goat Cheese

Light, Bright

Chardonnay

Brie, Gouda

Rich, Creamy

Pinot Noir

Gouda, Camembert

Rich, Semi-Soft

Merlot

Aged or Smoked Gouda,  
Manchego

Savory, Rich

Cabernet Sauvignon

Blue Cheese,  
Aged Cheddar

Bold, Aged

## SEAFOOD

Sauvignon Blanc

Scallops, Oysters, Shrimp  
White Fish (with herbs,  
butter, citrus)

Light, Bright

Chardonnay  
(with some oak)

Shrimp, White Fish,  
Salmon (with creamy  
sauces)

Rich, Earthy

Pinot Noir

Salmon (grilled, broiled,  
or cedar plank)

Fatty, Earthy



# Poultry & Beef

## Classic Pairings

	Wine	Food	Style
POULTRY	Sparkling Wine	Fried Chicken, Fried Oysters, Caviar	Salty, Crispy
	Chardonnay (with some Oak)	Chicken Fettuccini	Creamy, Earthy
	Pinot Noir	Chicken Marsala	Earthy, Dark Fruit
BEEF	Cabernet Sauvignon	Grilled Ribeye, Prime Rib, Tomahawk Steak	Fatty, Earthy
	Shiraz	BBQ Ribs, Slow Roasted Lamb	Bold, Rich
	Merlot	Slow Roasted Pot Roast, Pork Loin (with blackberry or cherry sauce)	Mild, Earthy, Fruity



# Other Popular Classic Pairings

POPULAR

## Wine

## Food

## Style

Chianti or  
Montepulciano  
d'Abruzzo

Bolognese, Pizza,  
Lasagna

Acidic, Fatty

Off-Dry Riesling

Spicy Asian Stir Fry

Bold, Chili Heat

Chardonnay  
(with Oak)

Popcorn

Buttery

## Ready to Create Your Own Memorable Pairings?

If you found this helpful, then you may be interested in taking the next step to learn what makes great wine and food pairings. Go beyond the white wine with white meat and red wine with red meat rule. Impress your guests by elevating your next wine dinner with:

Wine & Food Pairings Step-by-Step Guide found at [commongrape.com/store](https://www.commongrape.com/store)

Learn why some food and wine pairings are perfect while others are not. Avoid those pitfalls and pair like a pro.

