

Clink Different

EXPERIENCE THE WINES OF EUROPE

Modern Wine & Food Pairings



PRESS KIT 2020

THE PAIRING POSSIBILITIES OF
BORDEAUX & GERMAN WINES



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CULINARY CULTURE

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Food is at the heart of European culture, from seasonal markets and urban street fare or food trucks to family dinners and Michelin-starred restaurants – and no meal is complete without the perfectly paired glass of wine.

Whether you're seeking authentic flavors or modern fusions, both Germany and Bordeaux can take you on a culinary journey, right at home. Simply pair your plate with a glass of food-friendly wine.

FOR THE HEALTHY FOODIE

- A **Bordeaux Rosé** pairs perfectly with any salad. The fresh, light decadence of a Bordeaux Rosé complements the crisp, fresh flavors of a salad.
- Sharp, flavorful asparagus is tricky to pair, but German vintners have the solution – **Silvaner** and Spargel (white asparagus) are a traditional seasonal pairing. The unique veggie meets its match in the uncomplicated, herbaceous wine with discreet aromas and fine acidity. Prepare asparagus with drizzled olive oil, a pinch of salt, and a squeeze of lemon juice, or make it a meal as shaved asparagus and ricotta flatbread.



CRAVING COMFORT

- **Riesling Sekt** is typically racy with a pronounced acidity and minerality, but still a hint of fruitiness on the palate. This sparkling selection will pair well with anything fried and battered, so try a sip with classic fried chicken.
- Pair your favorite burger with soft and fruity **Bordeaux or Côtes AOC wines**. Red wines from this region have ripe fruit that won't be overpowered by the rich flavors of a savory, juicy burger.

HOOKED ON SEAFOOD

- A dry, refreshing white from **Pessac Léognan or Graves** pairs beautifully with fish carpaccios. Fatty fish requires a white wine with good acidity and the limestone rich soil adds an oceanic minerality to the wine that complements seafood.
- Who says you can only enjoy seafood with white wines? Grilled salmon pairs nicely with red wine with light tannins, like **German Pinot Noir (Spätburgunder)**.

GET GRILLING

- Imagine squeezing a fresh lemon onto grilled shrimp and recreate that same effect with your wine pairing! Dry with citrus and almond notes, **German Pinot Gris (Grauburgunder)** offers a refreshing match for grilled shrimp skewers.
- A rare juicy ribeye steak is the perfect meal to enjoy with a round and structured red from the right bank (**Saint Émilion, Pomerol, or Fronsac**) or left bank (**Médoc, St Estèphe, Pauillac, or Margaux**). The rich texture of the steak matches the wine's tannins and the wine's soft woodiness intensifies the smoked grill flavors.



GLOBAL GOURMAND

- Mellow and fruity sweet white wines from **Sauternes or Barsac** play well with spicy Jamaican Jerk chicken. The sweetness of the wine calms the heat and balances the spice of the dish.
- Light to medium-bodied with pronounced acidity, **German Riesling** can range in style from crisp and dry to off-dry and fruit-forward. This versatility makes Riesling the perfect pairing for the variety of sushi flavors. An off-dry Riesling with notes of stone fruit can stand up to the spice of wasabi, while a dry Riesling balances the delicate flavor of sashimi.
- Subtle on the nose with fresh acidity and delicate fruitiness, **German Pinot Blanc (Weissburgunder)** was made for pairing. Try it with a sweet, sour, and nutty Shrimp Pad Thai that's equally fresh and flavorful.

DIVINE DESSERT

- **Late Harvest German Riesling** is a match made in heaven for fruity desserts. Spätlese and Auslese styles are world famous for luscious honey and stone fruit flavors balanced by a tangy, electric acidity. A rich dish like peach crumble baked with cinnamon, nutmeg, and a little lemon will complement this wine wonderfully.
- Cakes, petit fours, and sweet treats are well paired with **Crémant de Bordeaux**. The effervescence in these dry white or rosé sparkling wines adds a festive element to your last course treat.

