



GFG reviews



Intimidated by long lists or pompous wine waiters? The *GFG* advises on marrying wine with food

Match points

Despite the publicity about £50 bottles of water and drinking beer with a meal, wine is still popular with dinner. A good sommelier, or wine waiter, can help. Christopher Delalonde (above), sommelier at The Square (see right), says: 'Food and wine matching does not have to be complicated or extreme – it is just a question of balance.'

A wine from the same region as a dish will often complement it. If you are having several different glasses with a meal, the recommended order is: white before red, dry before sweet, light before fuller-bodied, and in ascending order of quality.

■ **Red meat** Tannins in red wine taste softer when they are served alongside red meat. Classic combinations include Rioja with lamb or Bordeaux with beef. Roast duck will go well with a strong Barolo, and game is often well served by bold New-World wines such as Cabernet Sauvignon and Pinot Noir.

■ **White meat** This generally has a neutral flavour, so match your wine to the style of

preparation rather than the actual meat.

Good examples of this include pairing a Riesling with a creamy sauce, or a soft Chianti with veal.

■ **Fish** Red wine with fish is an old taboo, but a lightly chilled young Pinot Noir from Burgundy or Oregon can actually be a revelation with meatier fish like tuna. Keep your best bottles of Meursault or Chablis for roasted turbot and sea bass. If you want to stick to white wine with your fish, try Chardonnay, Chablis and Sauvignon Blanc.

■ **Dessert** Always try to select something that is sweeter than the dessert you have ordered. Strong, fortified wine can often bring out the intensity of flavours of chocolate puddings and fruit tarts. Try a Moscato d'Asti or LBV port with either dish.

■ **Cheese** Strong cheeses can dominate fine red wines, so try opting for a young Beaujolais Villages or, better still, go for white wines with good acidity, such as Loire or New Zealand Sauvignons.



Wonderful wine lists

These *Good Food Guide* restaurants offer a great choice of wine, fairly priced

■ L'Enclume

Cavendish Street, Cartmel LA11 6PZ, 01539 536362, www.lenclume.co.uk
Strong and impressive selection of high-quality wines from France. £45

■ Le Gavroche

43 Upper Brook Street, London W1Y 4BE, 020 7208 4021, www.le-gavroche.co.uk
The wine list runs to 42 pages of top-notch French wines. £95

■ Gidleigh Park

Chagford, Devon TQ13 8HH, 01647 432367, www.gidleigh.com
Broad-minded list of classic and regional French gems. £50

■ JSW

20 Dragon Street, Petersfield GU31 4JJ, 0871 426 5950
Some 600 bins at fair prices; exceptional range from Alsace. £35

■ Linen Room

53 St Michael Street, Dumfries DG1 2QB, 01387 255689, www.linenroom.com
Impressive, largely French list. £39

■ Midsummer House

Midsummer Common, Cambridge CB4 1HA, 01223 369299, www.midsummerhouse.co.uk
Not cheap, but quality shines through. £55

■ Pétrus

The Berkeley, Wilton Place, London SW1X 7RL, 020 7235 1200, www.marcuswareing.com
Outstanding list at restaurant named after world's priciest wine. £75

■ Ramsons

18 Market Place, Ramsbottom BL0 9HT, 01706 825070, www.ramsons.org.uk
Exclusively Italian list, sourced by owner Chris Johnson. £35

■ The Square

6-10 Bruton Street, London W1J 6PU, 020 7495 7100, www.squarerestaurant.org
Wine list of the year in the GFG. £70

■ The Vineyard at Stockcross

Newbury RG20 8JU, 01635 528770, www.the-vineyard.co.uk
Impeccable selection of New-World wines. £65

Price is average for three courses per person without wine, as the price of wine varies significantly

To buy *The Good Food Guide 2008* for just £14.49, plus £2.97 p&p (normal price £16.99), or *The Good Food Guide London* for just £9.99 (normal price £11.99), call 01903 828557 and quote GFGW0608 and ISBN 978 1 84490 036 7, or visit www.which.co.uk/books – offer closes 30 June 2008