



FOOD & WINE PAIRING SHEET — LOIRE VALLEY

Wine Styles

- Sauvignon Blanc (Sancerre, Pouilly-Fumé, Quincy) – crisp, mineral, citrusy
- Chenin Blanc (Dry) (Vouvray Sec, Savennières) – apple, quince, wool, impressive acidity
- Chenin Blanc (Off-dry/Sweet) (Vouvray Demi-Sec, Coteaux du Layon) – honeyed, rich
- Muscadet (Muscadet Sèvre-et-Maine) – saline, light, perfect with seafood
- Cabernet Franc (Chinon, Bourgueil, Saumur-Champigny) – fresh red fruits, green pepper, elegant tannins
- Rosés (Rosé d'Anjou, Touraine Rosé) – fruity, refreshing

Best Loire Pairings

- Goat cheese (especially Crottin de Chavignol) → Sancerre or Pouilly-Fumé
- Seafood, oysters, shellfish → Muscadet
- Roast chicken / turkey → Vouvray Sec or Savennières
- Charcuterie & rillettes → Chinon or Bourgueil
- Indian or Asian dishes (mild spice) → Vouvray Demi-Sec
- Fruit desserts → Late-harvest Chenin Blanc

Regional Must-Try Dish

Rillettes de Tours or goat cheese tart with Sancerre.