HOST THOUGHTFULLY 020

Taste the Pairing, Not Just the Label



TRY THE WINE WITH THE FINISHED BITE.

Choose a wine with the food in mind, then try the combination yourself when practical. The sauce and plated accompaniments belong in that tasting, too.

1 Start with the complete dish

Think about the main ingredient, sauce and sides together. Choose a candidate wine for the meal you will actually put on the plate.

Why: The name of the main ingredient does not describe every flavor in the dish.

2 Try a small bite and sip

Taste a little of the finished food, then the wine. Notice what you enjoy and what feels distracting in the combination.

Why: Your own tasting gives you a useful check beyond a general pairing suggestion.

3 Keep the decision practical

If the combination does not please you, try another bottle you already have or make a modest menu adjustment.

Why: A pairing should help you enjoy the dinner rather than create another complicated project.

PUT IT INTO PRACTICE

Include the sauce

If the dish has a pronounced sauce, include it in the bite. Do not judge the pairing against a plain ingredient you will not serve alone.

Ask a simple question

Would you happily take another bite and another sip? You do not need an elaborate vocabulary to decide.

Make room for preference

Offer the chosen pairing as an invitation. A guest may prefer another drink, and that choice deserves the same welcome.

Keep a short note

Record a combination you enjoyed, including the preparation and sauce. That note can help you plan a later dinner.

THE PLATING MINDSET

Taste the combination you intend to serve. Let the finished plate guide the choice as much as the bottle label.