



# DISCOVER YOUR TASTE PROFILE

SPOT YOUR FAVOURITE WINES AND MAKE NEW FINDS AT A GLANCE.

## RED WINES

## WINE AND FOOD PAIRINGS

## WHITE WINES

## WINE AND FOOD PAIRINGS

FRUITY AND LIGHT - LIGHTER  
FRUITY AND MEDIUM-BODIED  
AROMATIC AND SUPPLE  
AROMATIC AND ROBUST  
FULL-BODIED +  
FULL-BODIED +  
SWEET +

- LIGHTER  
- LIGHTER  
FULL-BODIED +  
FULL-BODIED +  
SWEET +

FRUITY AND LIGHT™

These lighter wines are known for their simple fruity scents, their refreshing quality and their subtle tannins. They should be enjoyed in their youth.

- Pasta in rosé, tomato or spicy sauce
- Grilled salmon
- Fish in tomato sauce
- Poultry or white meat, roasted
- Cheese (Oka, Migneron, brie, Riopelle)
- Raclette
- Deli meats, pizza, ham

FRUITY AND MEDIUM-BODIED™

These medium-bodied wines have a more intense colour, a rich nose dominated by fruit aromas and present but subtle tannins.

- Pasta in meat sauce or sun-dried-tomato pesto
- Tuna, grilled swordfish in red wine sauce
- Small game (quail, partridge)
- Slow-cooked or braised red meat
- Cheddar Cheese
- Sausages, barbecued fare

AROMATIC AND SUPPLE™

These medium-bodied wines offer supple tannins that often carry a certain roundness. They are usually dominated by aromas of ripened fruit or woody notes (toast, coffee or vanilla).

- Braised red meat in mushroom sauce
- Lamb (cutlets)
- Grilled beef

AROMATIC AND ROBUST™

These full-bodied wines have an intense colouring and a powerful, complex bouquet of fruit, spice, and sometimes woody aromas. They present a hearty tannic structure and a velvety sensation in the mouth.

- Duck breast in fruit sauce
- Duck, goose
- Game stewed or grilled with red wine sauce
- Lamb (leg)

DELICATE AND LIGHT™

These dry and often delicate wines are unique for their pale colour, simple fruit aromas and fresh, crisp quality that arises from their acidity.

- Shellfish and shrimp, plain
- Poached light fish (sole, tilapia, haddock, cod, halibut, turbot)
- Fish pâté
- Goat cheese, fresh cheese, cheese fondue

FRUITY AND VIBRANT™

These dry wines have a fruity, floral nose while offering a certain richness on the palate. Their acidity gives them a pleasant liveliness.

- Mussels
- Fish tartar (smoked salmon, gravlax)
- Poultry in white wine sauce or cooked in its juices
- Firmer cheese (Emmenthal, Gruyère)
- Sushi
- Raclette
- Thai seafood dishes

AROMATIC AND MELLOW™

These dry wines are characterized by fairly strong aromas of spice, toast or exotic fruit. In the mouth, they carry a rich and well-balanced texture.

- Pasta in cream or mushroom sauce
- Shellfish in cream sauce
- White meat in cream sauce
- Seafood paella
- Mushroom risotto
- Calf sweetbread

FRUITY AND SWEET™

These wines are set apart by their sugar content. The dominant scent is fruity. Some are lighter (semi-dry), and others are more full-bodied (sweet).

- Sweet and sour food and sushi (semi-dry)
- Terrine with chutney (semi-dry)
- Fruit salad (semi-dry)
- Fruit tarts (mellow/sweet)
- Blue or veined cheese (mellow/sweet)