

**02/11/09 - Choosing Wines for your Valentines Day Dinner**

**When Valentine's Day rolls around, you want to make it a special day for your sweetheart. It is a time to celebrate your love for them. Whether you go out or stay at home, accompany dinner with a refreshing wine.**

**There is an art to wine and food. People spend lots of time learning about wines and tasting them. You don't have to swish and spit to find out how a wine tastes. Just keep reading for some helpful tips on choosing the right wine for your delicious meal.**

**Let's begin with the bubbly. Champagne and other sparkling wines are served for people to drink when they celebrate. And, when love is in the air, it is a cause for celebration. Champagnes are a lot sweeter than most wines and all those bubbles tickle the nose and the tongue.**

**If you are a person who wants to wow their sweetheart this year, serve a little champagne and strawberries to get the evening started. There are a few choices for you:**

- **Brut**

- Extra Dry
- Demi-Sec

There is a difference that can excite or dull the palate. Brut contains no sweetness at all. Drinking it with sweet strawberries can help.

Extra dry champagne has a hint of sweetness but not much. The strawberries may add a bit of sweetness to the flavor of the champagne. If you want more sweetness from that for your fruity mood maker, try a Demi-Sec. It also goes well with any dessert you serve.

**This wine goes well with several dishes. Your sweetie will be impressed that you know how to put wine together with food for the perfect complement to the Valentine's Day meal.**

**If you like the taste of Chardonnay, then you have a tendency towards fruity flavors. There are many California chardonnays on the market if you prefer a U.S. wine. Choose from medium or full-bodied varieties.**

**White wine goes well with:**

- **Pasta dishes**

- **Chicken**
- Fish

For a lighter bodied white wine that includes a nuttier flavor, opt for a Sauvignon blanc or a white Zinfandel.

**Red wine is an acquired taste. Choose from Merlot, Shiraz, Pinot Noir, Syrah, and Port. Red wines have a variety of flavors that range from light to full-bodied. There is a hint of fruit combined with bolder flavors like licorice, spice, and woody flavors.**

**If you plan on serving red meat or a stew, consider serving a red wine with the meal. Pinot Noir is also an excellent choice for chicken dishes, salmon, and pork.**

**What are you serving for dinner this Valentine's Day? If you are going for the romantic touch and an eventful evening, serve some wine with your meal.**

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