

Ten Perfect Wines For Your Thanksgiving Dinner



Katie Kelly Bell Contributor @
ForbesLife

I cover what's interesting in wine, spirits, food and travel.

The wine pairing game at Thanksgiving feels a bit like playing roulette—you never know what you're going to get, so best to stock up on wines that have versatility at their core. This list features everything from American gems worth the splurge to amazing values that will keep a big crowd happy. Sparkling wine is always a winner, and, based on current consumer passions, you should expect your guests to guzzle it so buy plenty. Other top choices include classic Italian reds (which just pine for food) as well as a solid Chardonnay and Pinot Noir offering that won't break the bank. For the finale, toss in a patriotic surprise for dessert with our Founding Father's favorite libation: Madeira.

Olema Brut Rosé, Crémant de Loire: A wonderfully crisp and delicate sparkling wine from France's Loire Valley. The pretty salmon color and notes of raspberries and lemon cream make this a nice choice as an aperitif. Made with 80% Cabernet Franc and 20% Grolleau.