

# Cooking Light

JAN/FEB 2015

**PAIRINGS**

## What Do I Drink with Roasted Chicken and Vegetables?

**A JUICY, SAVORY RED**

Herbaceous flavors are heightened by succulent notes of a brambly red. Southern French wines combine juicy fruit with hints of herbs and pepper. These are a lovely match for poultry, while roasted veggies are lightened by the wine's verve. *M. Chapoutier, "Les Vignes de Bila-Haut," Côtes-du-Roussillon Villages, France, 2012 (\$12)*

—JORDAN MACKAY

**A RICH, CREAMY WHITE**

A soft, medium-bodied white wine can hold its own against the rich caramel notes of oven-roasted chicken without clashing flavors. Try a viognier from California. Slightly floral with hints of apricot and lemon, viognier has comforting flavors and an easy, rounded texture that mirrors the casual deliciousness of a simple chicken and vegetable plate.

*Bonterra, Viognier, Mendocino County, California, 2012 (\$13)*



**OOPS!**

Avoid hard, oaky tannic red wines that will overwhelm the mellow flavors of chicken, such as petite sirah, mourvèdre, and many Portuguese reds.