

THE CHICEST SOLITUDE

WINE & DINE WITH WHAT YOU HAVE ON HAND

Just because you're staying in doesn't mean you shouldn't eat and drink (really) well. Here are four ways to turn what you have on hand into gorgeous, satisfying, and above all delicious meals. These wines pair perfectly, but they're just recommendations. Use whatever you have on hand or can get delivered by your local retailer.



white

DOMAINE PASCAL BALLAND SANCERRE WITH GREEN GODDESS HUMMUS WITH CRUDITÉS

Recipe by Lee Kalpakis

Even if you're stuck inside, ring in springtime with bright green goddess hummus. Serve with whatever fresh veggies you have on hand: pita bread, chips, or boiled baby potatoes are great for dipping. Pair with Sancerre—it's minerality and tart acidity are a perfect foil for the lemon in the hummus and crunchy, fresh vegetables.



CAVE DE RIBEAUVILLÉ CRÉMANT D'ALSACE WITH OLIVE OIL GELATO

Recipe by Saghar Setareh

Elevate the ice cream or gelato you have in your freezer with a drizzle of extra-virgin olive oil, a sprinkle of flaky sea salt (or Himalayan pink salt, or Fleur De Sel), and a glass of bubbly, elegant Crémant d'Alsace. The bright sparkling wine balances the gelato's richness. It's the perfect end to any day, wherever you spend it.



sparkling

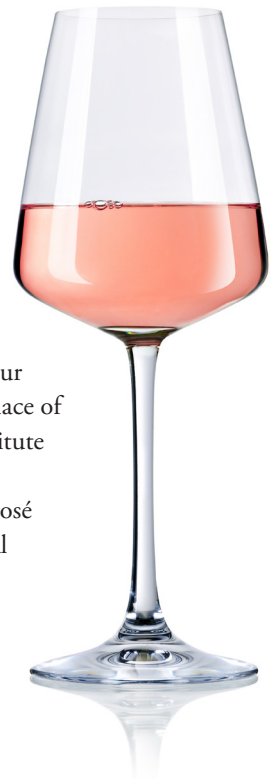
rosé



CASTELLO DELLE REGINE AND LENTIL SALAD WITH ROAST CAULIFLOWER AND POMEGRANATE

Recipe by Saghar Setareh

This warm cauliflower, pomegranate, and lentil salad makes a lovely starter, a colorful side, or a healthy lunch. No lentils? Use the beans or legumes in your cupboard. Root veggies can take the place of cauliflower, and strawberries can substitute for pomegranate seeds. Both red fruits are even better with rosé. This Italian rosé has more texture and body than typical Provincial rosés, ideal for early spring.



red

MELETO CHIANTI CLASSICO WITH SEARED RIBEYE AND ROSEMARY CHIMICHURRI

Recipe by Hannah Howard

The fresh and vibrant profile of Chianti Classico, the quintessential wine of Florence, plays perfectly with rosemary chimichurri, a delightful fusion of a South American sauce with Italian ingredients. If you don't have ribeye, hanger or flank steak will do the trick. Feel free to substitute any fresh or dried herbs for the parsley, oregano, and rosemary in the chimichurri.



WINE 4 FOOD

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Enjoy our fun, informative new series, *Somm School Insider*, following Carole Mac's journey inside the Sommelier Society of America. To watch these short, shareable videos and view full recipes, visit Wine4Food.com (@wine_4_food).

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