

PAIRINGS

ASIAN PALATE

THAI GREEN CHICKEN CURRY WITH
E. GUIGAL CÔTE-RÔTIE LA MOULINE 1990



The sweet coconut milk in green curry fools many people into thinking that the ideal pairing for this flavorful dish is a white wine. However, for lovers of spice such as myself, I suggest reaching for a medium-bodied spicy red to turn up the heat. The black pepper and anise flavors in this beautiful La Mouline at its peak accentuate the ginger, lemongrass

cumin and garlic in the dish. Meanwhile, the wine's dried sweet red berry and meaty flavors stand up well to the sweetness of the coconut milk. Yes, the firm tannins do exaggerate the chili and spices, but I love it. Those who are not addicted to chili should opt instead for a crisp aromatic white or even a sparkling wine.

— Jeannie Cho Lee

Close contenders:

- ◆ Domaine Marcel Lapierre Morgon 2011 enhances the lemongrass and lime notes.
- ◆ Domaine Auguste Clape Cornas 1990 is a gentler, subtler Rhône red that brings out the fresh herbs in the dish.
- ◆ Jostmeyer Riesling Hengst Grand Cru 2011 is a generous, aromatic white that stands up well to the intense flavors.