WINE & FOOD PAIRING FOR FOUR



Strike a match! Learn how to pair wine with food with a delicious tasting tutorial. Fish doesn't always mean white wine, nor does spaghetti always call for Chianti. An experienced food and wine expert will teach you the rules and how to break them with a new approach to choosing complementary food and wine. Experience for yourself how basic elements in wine and food can detract, ignore, and transform each other in this truly tasteful experience.

- Begin with an overview of basic principles in complementary flavors and characteristics of wine and food
- Sample a variety of wines, each paired with an array of foods ranging from ethnic flavors to complex cheeses
- Learn how to design a wine dinner and main dishes in ways that maximize flavors and
- Leave feeling more confident in your tasting abilities and comfortable choosing wines

Your Gift Locations* Littleton, CO

Availability

Year round, select dates

Duration

3 hours

Essential Information

Minimum age is 21 years old with proper identification

Numbers

Experience for 4

