

MyWinePal Seafood and Wine Pairing Answers

1. Grilled salmon with Pinot Noir:

- Reason: Pinot Noir's lighter body, red fruit flavours, and balanced acidity complement the richness of grilled salmon without overpowering its delicate flavour.

2. Oysters on the half shell with Champagne:

- Reason: Champagne's acidity and effervescence cleanse the palate after each briny oyster, while its crispness enhances the seafood's natural flavours.

3. Lobster Thermidor with Chardonnay:

- Reason: Chardonnay's richness and oak influence complement the creamy sauce and sweet meat of lobster thermidor, creating a harmonious pairing.

4. Grilled shrimp with garlic butter with Sauvignon Blanc:

- Reason: Sauvignon Blanc's herbal notes, crisp acidity, and citrus flavours contrast with the richness of garlic butter, refreshing the palate between bites of grilled shrimp.

5. Seafood paella with Albariño:

- Reason: Albariño's crisp acidity, citrusy flavours, and slight salinity complement the variety of seafood flavours and spices in paella, making it an ideal pairing.