

The Best Wine Pairings for Thanksgiving Dishes (And Leftovers)

Ian White | Photo: ccho/Creative Commons | November 21, 2016

What to pour no matter what's on your table.



Thanksgiving is the one meal of the year when, OK, OK, the wine takes a backseat to the food. But that doesn't mean you should grab an armful of whatever's on the bottom shelf and call it a day. For instance: Your fried turkey will sing with pinot, but your turkey breast will play better with sauvignon blanc. (Plus, you'll need the right bottle for scarfing leftovers near an open fridge.) Here's what to pour based on what's on your plate.

Dish: Crab cakes or other seafood

Wine: [Buena Vista La Victoire Brut](#), \$50

Why it pairs: This rich, refreshing Champagne is made of 70 percent pinot noir and 30 percent chardonnay, a delicate balance of red and white that pairs well with crispy, lightly sweet morsels like crab cakes. The effervescence of the Champagne will cut the fattiness of heavy, buttery, and spicy sauces, so dip or slather away.