

# Robb Report

## 12 Outstanding Wines to Serve at Your Thanksgiving Feast

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Robb Report 1 day ago



Thanks to the many people at the table and wide variety of foods and flavors served, [Thanksgiving](#) is a difficult holiday to perfectly pair wine. We like to start off with bubbles and end on a sweet note, but during appetizers and the main event it can be best to place a couple of different whites and reds on the table and let everyone drink the ones that most appeal to their palate. [Turkey](#), vegetables and all the carbs on the table go well with white wines and low tannin reds.

The best wines for Thanksgiving vary. [Chardonnay](#), whether new or old world, is always a good choice, but it's also fun to think a little out of the box with a Verdejo or dry Riesling. [Pinot Noir](#), either from its home in Burgundy or California, is a good match with turkey a wide variety of sides, and Gamay from Beaujolais is also a winner with roasted fowl. After a couple years of smaller gatherings this Thanksgiving is going to feel more special than ever, and your wine choices should reflect the sense of celebration.

### **Domaine de la Vougeraie Corton Grand Le Clos du Roi Grand Cru Burgundy France**



On his predecessor's death King Louis XI renamed the walled enclosure where the grapes used to make this superb wine are grown to Clos du Roi (King's *clos*) and it remained in royal control for three centuries until the French Revolution. This wine has delightful aromas of red cassis, forest floor and brown baking spices. It is soft on entry with flavors of red raspberry, red cherry and just a touch of smoke. The tannins are silky smooth, and the finish goes on and on. While you'll want to drink this incredible wine today, you could lay it down for a few decades if you choose.