

TOWN & COUNTRY

7 Wines Ideal for Drinking on St. Patrick's Day

We consulted a top retailer and sommeliers to choose the juice that works best with traditional St. Patrick's Day fare.



by **KEVIN CONLEY** and **SAM DANGREMOND** JAN 25, 2018

On St. Patrick's Day, Guinness is the drink at the tip of most tongues. And although we at *Town & Country* love a good pint from time to time, we thought it beneficial to find out which wines go best with traditional Irish dishes like corned beef and cabbage, kidney pie, and potatoes. Here are plenty of bottles to choose from, because it's that sort of holiday.



3

Red: Chateau de Pierreux Brouilly

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"For corned beef and cabbage, I think it is key here to look at bright, fruit-forward options to balance the earthiness and sometimes mild bitterness of the cabbage, keeping in mind also the presence of the beef," says Julie Dupouy, who has been named the best sommelier in Ireland and runs a wine consultant business called *Down 2 Wine*. "You want style with plenty of freshness, like this Gamay or *Domaine Grosbois Chinon* "La Cuisine de Ma Mère" cabernet franc, which can be served maybe a little cooler than certain other reds."

