

Food&Drink

International Wine and Spirits
Competition (IWSC) Wine
Supermarket of the Year 2023



Wine list

PIERPAOLO PETRASSI

Partner & Master
of Wine

Esprit de Puisseguin, Puisseguin Saint-Émilion

£13.49/75cl



Located north-east of Bordeaux, the well-regarded Saint-Émilion vineyards overlook the Dordogne river and are an officially recognised Unesco World Heritage Site. This is a juicy, Merlot-based blend from the small commune of Puisseguin, which offers great value and would be a lovely match for grilled lamb chops.

PERFECT PAIRINGS

Matching wine to food isn't just about what you eat – how you cook it also matters, says our expert

When someone asks me to recommend a wine to go with, for example, lamb, my first question is always: how are you cooking it?

The best wine for a slow-cooked casserole will be different from the perfect choice to go with a grilled steak, and different again

for a shepherd's pie. If you're slow cooking, we'll be talking about a piece of meat that works hard and takes time to cook to perfect tenderness, revealing layers of flavour, so match it with a wine with a bit of age on it, which has parallel layers of complexity.

If you're marinating meat, then grilling it, you'll want something more youthful and vibrant to match the herbs and perhaps citrus in the marinade, and to balance the Maillard effect you get when meat caramelises. If roasting, choose something

in between the previous two – a couple of years old perhaps, with a little maturity but juicy and generous.

It's important to think about mood as well as flavour – for something simple and hearty, such as a shepherd's pie or a lasagne, you don't want a terribly cerebral wine, you want something easy-drinking and gluggable.

With Easter almost here, my picks this week are for lamb cooked four different ways, but the guidelines here will work for any meat or veggie dishes.

PIERPAOLO'S EXCLUSIVE RECOMMENDATIONS

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experts, including monthly offers. Collect your order from your local Waitrose store, have it delivered to you, or simply scan the QR code to shop the wines Pierpaolo recommends each week.

