We all know that bubbles are our brunches’ best friends. Serve yourself a mouthwatering glass of Crémant de Loire with some fruit-based dessert such as tarts or honeyed desserts.

### Sparkling wines:

We all know that bubbles are our brunches’ best friends. Serve yourself a mouthwatering glass of Crémant de Loire with some fruit-based dessert such as tarts or honeyed desserts.

### Light bodied and aromatic whites:

Loire’s Sauvignon Blancs pair perfectly with cheese, charcuterie and greens, such as salads and broccoli. Their high acidity makes them ideal for delicate Asian dishes and Mediterranean food as well. Look for Touraine, Muscadet and Quincy or Menetou-Salon appellations.

### Medium to fuller bodied whites:

If you're looking for fuller bodied white wines, wines composed by Chenin Blanc’s grape from Loire Valley are your treat! Pour a glass of Vouvray or a glass of Savennières to get along perfectly with fish and white meat dishes.

### Medium bodied reds:

Saint-Nicolas-de-Bourgueil and Saumur Champigny red wines are round on the palate and easy to drink. Made predominantly from Cabernet Franc, these medium-bodied wines are perfect with lighter flavors such as pasta and salads.

### Medium bodied whites:

Loire’s Sauvignon Blancs pair perfectly with cheese, charcuterie and greens, such as salads and broccoli. Their high acidity makes them ideal for delicate Asian dishes and Mediterranean food as well. Look for Touraine, Muscadet and Quincy or Menetou-Salon appellations.

### Light bodied reds:

Let yourself be surprised by the Gamay and Pinot Noir-based wines produced in Touraine and Sancerre. These reds pair perfectly with meatloaf. Their floral profile complements the dish’s sweet and salty notes while staying in the mouth.

### Full bodied reds:

To sublime your red meats or Indian summer BBQ, choose full body red with character and tannins, which will stand up to the meal’s strong flavors. You will find your happiness with Anjou Villages and Chinon made primarily from Cabernet Franc grapes.

### Light bodied reds:

Saint-Nicolas-de-Bourgueil and Saumur Champigny red wines are round on the palate and easy to drink. Made predominantly from Cabernet Franc, these medium-bodied wines are perfect with lighter flavors such as pasta and salads.

### Full bodied reds:

To sublime your red meats or Indian summer BBQ, choose full body red with character and tannins, which will stand up to the meal’s strong flavors. You will find your happiness with Anjou Villages and Chinon made primarily from Cabernet Franc grapes.

### Medium bodied reds:

Saint-Nicolas-de-Bourgueil and Saumur Champigny red wines are round on the palate and easy to drink. Made predominantly from Cabernet Franc, these medium-bodied wines are perfect with lighter flavors such as pasta and salads.

### Rosés:

Sweet and soft Rosé d’Anjou and Rosé de Loire appellations pair beautifully with smoked and white meats, as well with spicy foods and salads.

The versatile and easy drinking wines of The Garden of France Loire Valley Wines will lighten up any friendly or festive occasion.