

Lobstah & Vino: A Perfect Pairing!



Mary Taylor Anjou Blanc

Baked stuffed lobster carries a lot of butter and cracker crumb, and this Loire Chenin Blanc cuts straight through it without losing its own character. Green apple and quince keep it lively, and the natural minerality gives it enough backbone to carry through the entire meal.



Domaine Fichet Bourgogne Aligoté

Grab this when you're just cracking shells at the table... a fresh, easy Burgundy white that was never meant to be fussy. Aligoté brings its own citrus snap instead of Chardonnay's usual roundness, which makes it the better match for butter, drawn or otherwise.



Hofstätter Pinot Grigio

Boiled lobster and butter is the easy classic, and this Pinot Grigio matches it stride for stride... light enough to let the meat lead, sharp enough to hold its ground. Peach, pear, and a touch of honeydew round it out, and the citrus finish keeps the next bite tasting just as good as the first.



DAOU Sauvignon Blanc

Grilled lobster gets a smoky char that this Sauvignon Blanc happily cuts through... plenty of grapefruit and lemongrass with real snap. It's a California white with tropical fruit up front but enough acidity to keep every bite feeling new.



Ernest Vineyards Joyce Chardonnay

Lobster thermidor's egg yolk and cognac sauce call for a Chardonnay with some oak, and this Sonoma Coast bottle delivers without going heavy. Green apple and a streak of citrus keep it sharp enough to cut through the gruyère, so richness never wins outright.



Graham Beck Brut

Bubbles make a lot of sense with lobster, since every sip resets you before the next bite, and this South African sparkling brings citrus and yeast to the mix. It was served at a presidential inauguration, but it works just as well cracking shells on a Tuesday on the back patio.

