

Snacks Paired with Pinot Noir

If you're looking to host a party where snacks are going to be a big part of it, you're going to need the right foods to pair well with a good Pinot Noir. These are some picks:

Cheese And Crackers

A staple snack of almost any kind of gathering; cheese and crackers are going to be a given at any party. And luckily enough, they're also a very good food to pair with many wines too, including Pinot Noir.

Crackers make a perfect snack, thanks to their mellow, lightly salted flavor, even when they are paired with a stronger-tasting food. That simple flavor makes them perfect to pair with the more complex and deep layers of taste that you'll find in Pinot Noir. Those fruity and earthy undertones are only enhanced by a good salty cracker!

Cheese is an incredibly versatile food and ingredient. It makes for the perfect bite-sized food to enjoy with your deep red wine.

Charcuterie

A charcuterie board is a staple appetizer and versatile. When pairing with Pinot Noir look to include chorizo, smoked ham, pate, salami, and prosciutto. These meats have strong flavors to match the fruitiness of a good Pinot Noir blend.



Stuffed Mushrooms



A classic appetizer dish, stuffed mushrooms have a similar earthy flavor and texture that you'll find in Pinot Noir; making them a perfect fit for each other.