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THIS MONTH

THE GRAND PAIRING CHALLENGE: UNCORKING THE PERFECT THANKSGIVING WINE LINEUP



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Thanksgiving is, for wine lovers, the ultimate culinary battlefield—a single table hosting **turkey** (white and dark meat), **cranberry sauce** (tart and sweet), **stuffing** (herbal and savory), and **gravy** (rich and umami). It's a meal that defies a single perfect wine. Instead, the smart host embraces a spectacular **lineup** to ensure every dish and every palate finds its perfect partner.

This year, forget the stress and delight your guests with a progression of pours that gracefully navigate every flavor on the plate. From an Italian fizz welcome to a powerful Napa Valley finish, here is your complete guide to the wines that will make your holiday feast truly memorable.

The Welcome Pour: Setting the Festive Tone

The greatest ally to the complex Thanksgiving menu is **acidity and effervescence**. Crisp bubbles cleanse the palate and cut through the richness of appetizers, casseroles, and gravy. Starting with a splash of fizz is not just celebratory—it's strategic.

La Badia Chill Ya Jolo 2024: This Ciliegiole is best served with a **light chill**, offering bright, juicy **cherry and red fruit** flavors with soft tannins, making it a wonderful match for herb-crusted turkey rolls or light preparations.



-Abstract-

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