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*A Wine & Food Lover's
Travel Checklist.*

Top Wine Regions to Visit

The Classics

- [] *Tuscany, Italy*
- [] *Bordeaux, France*
- [] *Napa Valley, California, USA*

Hidden Gems

- [] *Douro Valley, Portugal*
- [] *Mendoza, Argentina*
- [] *Marlborough, New Zealand*



Essential Items to Pack

- [] A reusable wine tote
- [] Comfortable shoes
- [] A small notebook and pen
- [] Layered clothing
- [] A portable stain remover stick
- [] A portable wine opener
- [] A corkscrew knife



Tips for Wine Tasting Experiences

- *[] Don't wear strong perfume or cologne*
- *[] Use the "dump bucket"*
- *[] Ask questions*
- *[] Try a variety of wines*
- *[] Pace yourself*
- *[] Take notes*



Local Dining Etiquette

- *[] Make reservations*
- *[] Dress the part*
- *[] Order local*
- *[] Be patient*
- *[] Tip appropriately*



Recommended Food Pairings

- [] Cabernet Sauvignon: Pair with grilled steak, lamb, or aged cheddar.
- [] Chardonnay: Pair with roasted chicken, creamy pasta, or buttery lobster.
- [] Sauvignon Blanc: Pair with goat cheese, salads, or fresh seafood like oysters.
- [] Pinot Noir: Pair with mushroom risotto, roasted duck, or grilled salmon.
- [] Champagne: Pair with fried foods, salty snacks, or anything with a crispy texture.

