

WINE & DINE

TAKEAWAYS

WELCOME...

to an exciting new series bringing you the bottles that'll sing the sweetest with your home feasting. With insider tips from our buyers and experts, you'll always have the perfect bottle for your next meal. As the chilly winter nights call for getting cosy at home, this series starts with celebrating the joys of staying in with a takeaway. Our selection ranges from traditional 'what grows together goes together' to 'secret weapon' options, so you can elevate your evening and make the most of staying in with an extra-special bottle of something delicious.



SCAN TO SEE ALL OUR TOP BOTTLES FOR TAKEAWAYS

Keep this safe for when you're next ordering a takeaway, or cooking up your own version of these classics. Or stock up now to guarantee you'll have a great wine for the occasion!

COSY NIGHTS IN, COVERED

Six pitch-perfect pairings, one mixed case, no hassle.

REDS



Indian

Beaujolais-Villages Vieilles Vignes, Château d'Emeringes 2023

A bright, succulent and juicy red, busting the myth that curry has to pair with white wine or beer.

WHITES



Chinese

L Riesling Mosel, Dr Loosen 2024

Shimmering, off-dry German riesling to mellow out the spice of aromatic, sweet and sour favourites.



Pizza

Chianti, Cerro del Masso 2022

Textbook Chianti that'll cut through pizzas beautifully, with the body to handle all the toppings you'd care to load.



Greek

Retsina Nature, Tetramythos 2024

Good retsina is an underappreciated joy and marvellous with the heavenly herby flavours of Greek classics.



Burgers

Fitou Origines, Domaine Bertrand-Bergé 2023

Give your burgers some bighearted southern French warmth: an old-vine red that packs a satisfying punch.



Fish & Chips

JM Brocard, Bourgogne Chardonnay 2024

Chablis is a classic match and this, from a great producer just outside the Chablis border, offers amazing value.

Wine & Dine Takeaway Case

Order this specially selected mixed case and smile in the knowledge you'll have the bottle to reach for the next time you've got something special on the menu:

£71 (MX268)

TOP TIPS

Finding a great food and wine pairing is one of those truly joyful moments in life, and there are endless possibilities to play with. Our buyers have put together a few helpful tips that strike the right balance, to give you the confidence to try out some pairings at home.

- 1 SALTY FOOD (E.G. CHARCUTERIE):** bold, tannic reds like cabernet, Barolo or Chianti; fruity, acidic whites like dry riesling or sauvignon blanc.
- 2 ACIDIC FOOD (E.G. LEMON-BASED DRESSINGS):** match with similarly acidic wines like Champagne, dry riesling, sauvignon blanc or Gavi.
- 3 SPICY FOOD (E.G. CURRY):** off-dry riesling, gewurztraminer or pinot gris, but don't overlook lighter fruity reds like Beaujolais or unoaked Spanish gamacha.
- 4 CREAMY, BUTTERY SAUCES:** go like-for-like with a rich chardonnay, white Rioja or white Rhône, or go opposites-attract with a sparkling wine, acidic white or young, juicy red.
- 5 DESSERTS:** there are plenty of sweet wines to choose from - just make sure the wine isn't sweeter than the pudding and enjoy exploring!
- 6 CHOCOLATE:** a notoriously tricky match, but not impossible! Fortified tannat and sweet moscato d'Asti can both be superb.



WANT MORE GUIDANCE?

Check out our easy guide to food and wine matching on our website, packed with helpful, down-to-earth tips to help you get the most out of your next culinary adventure!

thewinesociety.com/wine-dine

THE WINE SOCIETY
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WINE & DINE

TAKEAWAYS

The wines to bring out...

...for the perfect night in



PIZZA

Many wines go well with pizza but, unsurprisingly, **Italian reds' natural acidity hits a particularly good note.** Here are three not to be missed.

For loaded toppings
Chianti, Cerro del Masso 2022
 With bright red-berry and tart cherry flavours, this expressive Chianti is a classic of the style and perfect for those who like loading their pizzas with salami, mushroom, and extra cheese. 13.5% [C]

£11.50 (1T42541)

Traditional and trusted
Dogliani Luigi, Einaudi 2023
 A wonderful example of arguably the most traditional pizza pairing. With strawberry and cherry fruit, medium-bodied freshness and hint of graphite-like complexity, the dolcetto grape is a classic for a reason. 13.5% [D] [Ve]

£13.95 (1T40731)

The tomato tamer!
Barbera d'Alba Superiore Conca del Grillo, Silvano Bolmida 2022
 The barbera grape has a particular affinity with tomato-based sauces, which can be tricky to match. This exudes ripe blackberry fruit with balsamic herb notes, ripe, velvety tannins and fresh acidity. 14.5% [D]

£17.50 (1T42211)



CHINESE & THAI

Germany and Alsace are your friends here: we've matched these wines to a selection of popular choices.

An off-dry star
L Riesling Mosel, Dr Loosen 2024
 Perfect with a sweet and sour chicken or aromatic duck pancakes with hoisin sauce. The spice is mellowed by the slight sweetness, and the acidity uplifts the palate to give freshness and balance. 8.5% [4] [S]

£9.25 (GE18921)

Sweetness and spice
Gewurztraminer, Cave de Turckheim 2024
 With spicy aromas of rose and ginger, this is a treat with Char Siu ribs (Chinese sticky ribs) as their sweet glaze and spices are matched evenly with the wine's intense flavours. For something lighter, try a Tom Yum soup. 13% [4] [S]

£11.50 (AL18841)

Perfect with Thai dishes
Kinheimer Rosenberg Riesling Kabinett, Merkelbach 2022
 Beautiful with spicy Thai dishes like pad kra pao (stir-fried minced meat with holy basil) or a green curry, cutting through the fat and creaminess while its touch of sweetness stops the wine being overpowered. 9% [4] [Ve]

£18 (GE18251)

WHITE WINE DRYNESS SCALE [1] [2] Bone dry [3] Dry but rich [4] [5] Medium dry [6] [7] [8] [9] Dessert grade sweetness

RED WINE BODY SCALE [A] Very light [B] Light to medium [C] [D] Medium to full [E] Full/very full



FISH & CHIPS

Get that Friday feeling with three wines that add just the right amount of zing to this classic British takeaway.

A shimmering match
The Society's Chilean Limari Sauvignon Blanc 2025
 This crystalline, cool-climate Chilean sauvignon is a great choice: it has an intense nose to rise above the fried-fish aromas and bright acidity to cut through the richness of the dish. 13% [2] [S] [Ve]

£8.95 (CE13861)

Incredible value
JM Brocard, Bourgogne Chardonnay 2024
 'Baby Chablis' in all but name, with a bright, taut, firm structure that complements fish and chips beautifully. Made by a great Chablis producer from vineyards just 2km outside the appellation. 12.5% [2] [V]

£13.50 (BU92851)

A touch of luxury
Jules Camuset Brut NV
 A great-value Champagne that always hits the spot, guaranteed to add a touch of luxury to your takeaway. The acidity acts like lemon juice with the fish, making this a classic match. 12% [1] [Ve]

£26.81 (CH771)



INDIAN

It's a myth that only white wine works with spice: don't miss these chillable, fresh reds next time you order Indian!

For milder curries
Beaujolais-Villages Vieilles Vignes, Château d'Emerings 2023
 This succulent, fruity red's bright acidity makes it delightful with creamy, mild curries such as a korma or chicken tikka masala. The fresh, juicy fruit balances the richness of the sauce. Enjoy slightly chilled. 13.5% [C]

£10.95 (BJ10201)

Turn up the heat
Finca Millara Lagariza, Ribeira Sacra 2023
 Match the mencia grape's high-octane, spicy vibrancy with hotter curries such as Madras or Rogan Josh. Its lively fruit and spice-friendly profile highlight the intricate flavours and heat of the dish, and make each bite mouthwateringly fresh. 12% [B]

£12.95 (SP21991)

Dial up the tang
El Pacto Ojo Gallo, Rioja 2022
 Tangy, medium-spiced curries like Bhuna or Jalfrezi can be beautifully lifted by this pale, almost pink Rioja. Its floral, bright character complements the tomato rich flavours while keeping the curry's spice feeling fresh and lively. 13% [B]

£16 (SP20791)

[V] Vegetarian [Ve] Vegan [O] Organic [S] Screwcap [P] Synthetic closure



GREEK

Here we've put together a gorgeous Greek wine list in three colours, and take on all culinary comers!

Magic with moussaka
Mitravelas 'Red on Black' Agiorgitiko 2024
 The red-fruited and softly tannic agiorgitiko grape is ideal with tomato-based staple dish of moussaka, with the herbal elements matching nicely with the oregano and aubergines. 13.5% [D]

£9.95 (GR3481)

A herbal hit
Retsina Nature, Tetramythos 2024
 The underappreciated resinated white wine of Greece, good retsina is an ideal match to dolmades (stuffed vine leaves) or a spanakopita (spinach pie) with the pine notes matching the herbal notes of the food brilliantly. 12% [1] [Ve]

£13.95 (GR3421)

The 'do-it-all' rosé
Rosé de Xinomavro, Thymiopoulos 2024
 This works brilliantly alongside Greek fare like gyros or souvlaki, matching whatever meat you go for with ease and providing enough substance to deal with all those tangy, spicy, savoury sauces liberally added on top! 12.5% [2] [Ve]

£14.95 (GR3591)



BURGERS

Southern French reds work a treat with burgers, but as the Marcillac shows, they don't all have to be full-bodied!

A secret weapon!
Marcillac 'Lo Sang del Pais', Domaine du Cros 2023
 This little-known red from way off the beaten track is juicy, refreshing and medium-bodied, providing the ideal foil for the burger's richness while delivering satisfying, fruity flavours. 13% [B]

£10.95 (FC49011)

Classic match
Fitou Origines, Domaine Bertrand-Bergé 2023
 This star of a Fitou makes an excellent accompaniment: a blend of old-vine local varieties with the structure and concentration to stand up to the full flavours of the classic burger. 14.5% [D]

£11.50 (FC50151)

Treat yourself
Corbières Grande Cuvée, Castelmaure 2020
 Castelmaure is one of the best wine co-ops in France, and this generous, rich and spicy Corbières makes a great all-rounder, cutting skilfully through the bold flavours (think mayo, ketchup and relish) of American burgers. 14.5% [D]

£16 (FC43981)