



ARGAÚX Thanksgiving

THE



GUIDE







Food and wine go hand in hand, though when savored around a table of loved ones, their enjoyment factor reaches a whole new level. Beyond tasting delicious, we believe that the convivial power of food and wine is one of life's greatest gifts.
As we enter into the holiday season, our team is sharing a handful of tips for making the most of bringing people together around a table laden with food and wine.

Food and Wine Pairing Tips







Here at Argaux, we're all about drinking what you enjoy most with the foods you love—however, there's quite a bit of truth to be found in the industry's most popular food and wine pairing guidelines! Curious to learn more? Here are a few general tips (with a Thanksgiving-focused twist) to follow:

- Kick off the day with a bottle of bubbles! A celebration of any kind—especially the holidays screams for the acidity and palate-cleansing effervescence of Champagne. Plus, the restrained flavors in the wine are easy to match with a variety of food and flavors.
- Light, "chillable" reds are some of the most food-friendly wine options on the planet. Their low levels of tannins and moderate acidity pair perfectly with the texture and intensity of poultry (hello, turkey!), while their slight earthiness complements the umami-rich flavors of sauces and gravy.
- High-acid white wines (think Riesling, Chenin Blanc) offer a mix of fruit and spice combined flavors that complement "hard to pair" veggies like brussel sprouts and green bean casserole, as well as carb-heavy favorites like stuffing and mashed potatoes.
- When in doubt, reach for rosé! Beyond being incredibly easy to drink, the lively fruit flavors and high acidity found in rosé make it an all-around crowd pleaser.
- Match red fruit flavors in light to medium-bodied reds with the tartness of cranberry sauce and fall spices, such as clove, allspice, and cinnamon.

Two Go-To Recipes for Turkey Day

In addition to perfect weather, the fall season also brings some of the year's best flavors upon us. To celebrate the best that autumn has to offer, check out two of our favorite dishes from our Club Argaux fall recipe drop (perfect for serving on Thanksgiving) below:



Shaved Brussel Sprout Salad with Citrus Dressing \rightarrow



Sweet Potato and Tahini Hummus with Homemade Pita Chips \rightarrow

Our Top Wines for Thanksgiving Day

Choosing specific bottles for holiday gatherings can be stressful—that's where we come in. Our in-house Somm Team has created the perfect six-pack case for Thanksgiving Day dinners everywhere, featuring bubbles, rosé, white, and a selection of reds. Choose the bottles you love most or simply snag the whole case (or two!) to ensure that the wine never stops flowing.





Become a *Club Argaux* member today and meet your personal, Pocket Sommelier that will hand-select wines to pair with your Thanksgiving menu. <u>Sign up →</u>

Fun Activity for the Family

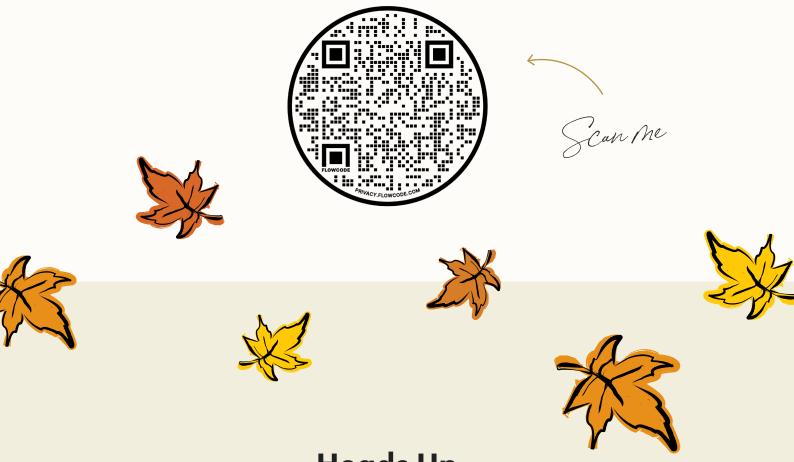
For a fun-fueled break from all the food, we recommend grabbing a fun game to break up the day. For our wine lovers out there, check out our **Blind Tasting Kit** to keep the party going. Level up your wine knowledge, enjoy some delicious wine, and have fun with the fam all at once.



Shop Now \rightarrow

Access Our Holiday Playlist!

In addition to solid food and wine, we believe that creating a fun and relaxing ambiance is key to hosting the perfect holiday gathering. Not sure where to begin? We've got you covered. Simply scan the QR code below to access our Thanksgiving Holiday Playlist on Spotify.



Heads Up

Don't miss out on Argaux's Black Friday promo! Join Club Argaux and receive 20% off + free shipping sitewide November 25th - November 28th.

 $\underline{\text{Join Now}} \rightarrow$