



The perfect drink in the perfect place.

Top tips for local wine

One of the greatest joys of your holiday should be the eating and drinking. This is the Holiday Extras philosophy governing that delicious glass of wine.

Throw away the rule book

Red with meat and cheese, white with fish, rosé in Provence? Pfffft! There are whites that go with cheese (Burgundy with blue cheese), reds that stand chilling (Beaujolais, anything made with Cabernet Franc) - the list is endless. Look at what the locals are drinking and how they drink it. Ask the waiter. Break the rules.

Look on the back of the bottle

That's usually where you'll find the ABV (alcohol by volume). 12% and lower is light and quaffable. 12.5% plus gets heftier. Ourselves, we've found that drinking 14.5% reds with lunch in searing heat is a passport to the land of nod. This is just as important as "sniff, swirl and taste" for judicious drinking.

Wine and the motor car

Hire cars and wine-centred dining do not go well together. At Holiday Extras we take it in turns to enjoy the wine list while designating one of us as what bank robbers call "the wheel man". Remember you might be more familiar with the wine list than the controls of the car you picked up a couple of days ago, so go carefully with both.

Beware the souvenir wine

Some wines are perfect in their own home with the local food. Retsina springs to mind. It's tempting to take a bottle back to remind you of the good times you had drinking it. BUT we find that what was elixir on a Mediterranean beach doesn't have the same charm on wet November Wednesdays in Bridlington (to pluck a name out of the air).

Useful links

Holiday Extras
www.holidayextras.com

BBC Wine Travel
www.bbc.com/travel/wine

The Winerist
www.winerist.com/

Food Wine Travel Magazine
fwtmagazine.com/