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**Tips On How To Buy The Best Wines**

**By Jay Ashley**

For most people wine is an essential part of their dining experience. Wine is also mostly present in any social function. The problem with wine is that there are so many types of wines to choose from. As a result the wine selection process becomes very difficult.

What is wine?

Basically, it is a liquor that is made by fermenting various types of fruits. But no doubt, that the most popular wine type is made of grapes. Wines made of different types of grapes, turn into different flavored wines. Wines that are not made of grapes are referred to as fruit wines.

Why grape wine is good for you body?

There have been some medical studies that show that drinking one or two glasses of grape wine a day may be beneficial to one's health. This is due to the findings that some properties that are found in grapes have a medicinal effect on the body. This includes decreasing a person's chances of developing heart disease, cardiovascular disease, stroke, etc.

Here are some tips on how to choose just the right wine for you

1. Experiment. Individuals should discover which types of wine suit their taste. The best way to do this is to order a different type of wine every time you dine out. This way, individuals would pretty much have an idea of what types of wine they will stock on their wine cellar.
2. Ask friends for a recommendation. For those who are not wine connoisseurs, the best way to start gaining some knowledge about wine is to ask friends to give you the names of their favorite wines. Ask them about the wines that they love, and which types of dishes go with which types of wines.

Make a list of the brands of wines that are highly recommended by friends. The next time you are in a liquor store, pull out your list and look for these brands.

## Tips On How To Buy The Best Wines

3. For those who have found their favorite wines, and want to keep stocks. The best way to go about this is to buy their preferred brands of wine by cases. This will be much cheaper than purchasing them individually. Some wine manufacturers offer to take off up to 10% as a discount if individuals buy by the case.

4. Know which types of wine go with different types of dishes. For instance, white wine goes well with white sauces, salmon, etc. Those who are throwing a party, and plan to spend a considerable amount of money on wine should do some research about the types of wines that compliment the dishes they plan to serve.

5. Be wise when it comes to serving wine. The more costly wines should be reserved for more important occasions. Remember that wines can get very expensive. So individuals should keep track of the types of wines that they have in storage, and be wise when it comes to deciding when to serve them!

6. French wines are famous worldwide! France ranks first when it comes to exporting wines. Some of the more famous French wine includes: Bordeaux wine, Burgundy wine, and of course Champagne. For those who are just starting on their wine collection. These are some of the essential wines that they should stock in their wine cellar.

Choosing wines may be daunting at first, especially for a person who is not a wine connoisseur. But once a person gets the hang of it, and start to discover the wines that matches their preference, it won't be long until they start to fill up their wine cellar.

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Prepare yourself for the next time you walk into a Wine store and make a great selection by learning the basics at Jay Ashleys wine website

<http://winegiftshop.info>

## Tips On Choosing Your Next Bottle Of Wine

**By Gray Rollins**

Tonight's the night. You've got that special dinner party with friends and you want it to be perfect. You've got the menu completed but the question is which wine will compliment the meal best? Here are some tips for choosing fine wine.

Lighter foods need lighter wines while heartier foods need full bodied wines. For example, fish is light and thus a wine like Pinot Noir goes very nicely because it is also light.

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The way the food is prepared will also influence the type of wine you choose. Whether your meal is grilled or roasted as well as the spices you use will affect your wine choice.

Bitter foods need a fruity wine that will compliment it, such as a Chardonnay or Merlot. Shiraz or some of the other heavy tannic red wines go great with a grilled steak because the fat in the meat tones down the bitterness in the wine.

Foods that are salty or oily go much better with a wine that's higher in acid like Pinot Noir or Sauvignon Blanc. Sweet foods do much better with a slightly sweet dry wine such as Riesling or Chenin Blanc.

Dry wines, both red and white, work well with a wider selection of foods so if in doubt go this route. A general rule of thumb is that you want your wine to offer a nice contrast from your food but you don't want it to clash.

The most important tip to remember is that wine is about taste and it's a personal choice so trust your taste buds. It's always a good idea to test a wine before purchasing it, and don't base your wine buying decisions on what your friends or family say. Use your own palate to make your choices.

You should also be patient with yourself because learning to buy good wine has quite a learning curve. The best way to learn is try many different wines and expand your wine cellar. People tend to find a wine they like and then stick with it spending little time experimenting with other wines. Why not explore other wines and find some other great choices?

The price of wine doesn't dictate the quality. Of course many would like you to believe it does but the British Columbia wine industry is proving that's just not so, producing some top quality wines at a fraction of the cost of imported wines. Of course, as with many things, best costs more but there are plenty of excellent choices and it really does pay to shop around.

Always put together your wine cabinet with thought. Think about your budget, the types of food you most often serve, and how much entertaining you do. Set aside the most expensive wines for those special occasions and serve the less expensive, but still delicious, wines for your daily use.

These tips for choosing fine wine will have your wine cabinet looking very healthy in no time and your wines will compliment your meals nicely!

Gray Rollins is a featured writer for GreatWineTips. For more tips on choosing wine, visit us at

<http://www.greatwinetips.com/>

and

<http://www.greatwinetips.com/winetastingtours/>



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