

10 Indian wines to celebrate Valentine's Day with

Celebrate the day of love with these fantastic pours from across the country
- By Sonal Holland



Valentine's Day is around the corner and what better way to celebrate than with a special bottle of wine, uncorked just for you and your significant other? If your Valentine loves wine, you are in the right place. Here are my top 10 Indian wine picks that will pair beautifully with your Valentine's Day celebration this year.

10 Indian wines to buy for your love

Chandon Brut Rosé NV

Nothing quite spells romance and celebration like a sparkling wine. This pick is a refreshing, fruit-forward sparkling wine with delicious notes of red fruit like ripe cherry and strawberry. Notes of lime peel and a touch of cream provide a persistent finish. Begin your evening with this choice to start things off on the right note, paired with a cheese platter or candied nuts. Rs1,650

INDIAN WHITE WINES

York H Block Chardonnay

This wine is among the best Chardonnays available in India. It is known for its balance, subtlety and a certain complexity, thanks to the six months' ageing process it goes through, in French oak. You will enjoy this bottle's lemon and citrus notes with crisp acidity, and the buttery finish that Chardonnay grapes are known for. You can pair this wine with light starters like cheese-based salads, or a salmon dish. Rs950

Fratelli J'noon White

J'noon is one of India's finest wines, best suited for special occasions. This white is a blend of 60% Chardonnay and 40% Sauvignon Blanc. It exudes classic Chardonnay characteristics of green apple, white pear and stone fruit, together with fresher, more vibrant lime, lemongrass and herbaceous characteristic of the Sauvignon Blanc. The oak ageing the wine goes through has imparted sweet woody notes and a creamy texture. Go all out with food pairings with this wine, like lobster, Peking duck, or even aphrodisiacal oysters – if you can find them! Rs2,500

The Source Sauvignon Blanc Reserve

This wine is for people who prefer unconventional Sauvignon Blanc styles. It's an elegant and sophisticated choice from Sula's premium selection. Bright and fresh, it has an impressive complexity that unfolds on the nose and palate, with stone fruit, and tropical fruit notes such as peach and melons, which give way to lychee and mangoes and oak notes. If you're serving an Indian meal for Valentine's Day, choose dishes like palak paneer, reshmi kebabs, or prawns in butter garlic to pair with this wine. Rs725

Reveilo Late Harvest Chenin Blanc

Valentine's Day would not be complete without dessert and dessert is not complete without a wine to match! This wine is a perfect pick to end a meal, especially loved by the sweet-toothed. It has a rich golden colour with aromas of raisin, figs, honey and undertones of almonds. Pair it with a range of goodies, from gulab jamun to cheesecake or even crème brûlée. Rs895

INDIAN RED WINES

Grover Zampa Chêne

This is a boisterous red wine and is a signature blend of Tempranillo and Shiraz. The wine has many layers of flavours, including ripe plum and blackcurrant notes, as well as chocolate and sweet spices. This bold wine has been aged for 15 months in French Oak, and can pair with robust dishes like steak, burgers, rogan josh, and other hearty choices. Rs2,100

Krsma Estate Cabernet Sauvignon

For red wine lovers, this wine is as romantic as it gets. Inspired by Bordeaux-style wines, it has notes of blackberries and black cherry, the richness of sweet spice and vanilla, and a bold robust palate with a long cedar finish. Pair this wine with a lamb roast, pizza with earthy mushrooms, a hearty moussaka, and more. Rs2,000

Vallonne Anokhee Cabernet Sauvignon Grand Reserve

This premium Indian wine is made only in exceptional vintages, boasting of red fruit flavours, well-balanced with notes of spices, dark chocolate and oak. A perfect food pairing for dishes like a decadent lasagna, barbecue chicken, or a lamb curry. Rs2,400

Charosa Tempranillo Reserve

Charosa Vineyards believes that 'wine through centuries has fueled love affairs, revolutions and masterpieces.' This wine is a craft of that belief and is the first Tempranillo out of India. On the nose, the wine is filled with raspberry and plum seamlessly integrating into coconut, vanilla and chocolate aromas. Pair it with everything from tapas and pasta, to chargrilled meats and tacos. Rs1,430

SDU Reserva Syrah

SDU's Reserva Syrah is a one-of-its-kind, handcrafted estate-bottled wine. Rich in flavour, this medium-bodied choice is made from hand-picked grapes of SDU's select vineyards. The wine is packed with rich cherry and blackberry notes and hints of spice and oak. Pair it with smoky Indian dishes like baingan bharta, or grilled vegetables, cheeses like gouda, and roast ribs. Rs1,995

So there you have it – my picks for the top 10 Indian wines to enjoy with your significant other, this Valentine's Day. Toast to your love – and to each other – with one (or several!) of these fabulous bottles.

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