



WINE ENTHUSIAST April 17th 2019

## THE BEST WINES TO PAIR WITH EASTER DISHES

---

Easter Sunday is a perfect day to celebrate with friends and family while enjoying great food and wine. But if you're hosting, or in charge of picking the bottles, finding the right pairing can seem like a daunting or even impossible task. But it doesn't have to be. We picked some classic Easter dishes - deviled eggs, ham, pea and pecorino salad, lamb and potatoes and found bottles that will pair perfectly with each, across a variety of price points.

### **93 MURÉ Pinot Noir 2017 «V»**

« The nose is shy but the palate slowly reveals a deep well of pure, profound fruit. Cherry and raspberry have an edge of orange zest and an elegant, inherent harmony. Concentrated but slender, the wine shows both ease and depth.» A.K