

The Best Wine to Pair With Turkey This Thanksgiving

by *Krisanne Fordham* • November 20, 2017



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Pick from these seven wines and you'll win this year's dinner.

When the average Thanksgiving dinner plate has, say, seven things on it—a Pollock of potatoes, stuffing, and sauces—it's hard to know what wine pairs best. Sure, you can start by matching with the turkey, but you'll need a vino that'll hold its own against all the trimmings, too. With the help of some wine experts and sommeliers, we've rounded up seven bottles you'd be proud to put on the Thanksgiving table.

The bubbles

There's no better way to kick off the Thanksgiving festivities than with a flute of bubbles. But the [Ricci Curbastro Franciacorta Saten Brut \(\\$22\)](#) is one that'll do nicely at the dinner table, too. "It's got a creamy edge and classic Fourth of July apple pie flavors like baked apples, cinnamon and spice, with a buttery, toasty finish," says Payne.