CHECKLIST

Wine and roast lamb pairing checklist

- [ ] Choose your roast style – heavily herbed, simply seasoned, fatty or lean – to guide which wine to reach for.
- [ ] Start with a Bordeaux blend or Rhône-style red if you're unsure which bottle to buy.
- [ ] Taste the wine on its own before the meal, then with a bite of lamb to notice how they complement each other.
- [ ] Cool the wine slightly if it tastes thin or hard – a small shift in temperature can transform the pairing.
- [ ] Note which wine works so that next time you roast lamb, you'll know which style to choose.