

GRAUBURGUNDER (PINOT GRIS)



Tasting Notes



Mango



Almonds



Pear



Honeycomb

Food Pairings



Halibut With
Creamy Sauce



Mussels



Gruyere
Cheese



Lamb
Meatballs

More Pairings

MUSIC: You already know Italy's iteration of Pinot Grigio, so put on some familiar songs as you discover Grauburgunder, or German Pinot Gris. The structured and balanced fruity flavors are crowd-pleasers akin to today's top **pop** artists. The refreshing citrus notes will have you coming back for more, like Taylor Swift or Dua Lipa's catchy choruses.

TV/MOVIE: Bright and full-bodied with vibrant peach and pear flavors, Grauburgunder is well-suited for **comedy** viewings. Enjoy a glass with some laughs!

GAME: To go with a no-brainer wine selection, pull out your **Uno** cards and enjoy a game of simple matching strategy.

CHICKEN PASTA

WITH LEMON BUTTER SAUCE

PAIRED WITH GERMAN PINOT GRIS

Servings: 4

Recipe Creator: [Butter Be Ready](#).

Prep Time: 10 Min

Cook Time: 20 Min

Ingredients:

- Chicken:
 - 1 pound chicken breasts, sliced in half lengthwise
 - 1 Teaspoon garlic powder
 - 1/2 Teaspoon smoked paprika
 - Kosher salt, to taste
 - Fresh ground black pepper, to taste
 - 4 Tablespoons unsalted butter
- Lemon Butter Pasta:
 - 1 pound linguine, or other long pasta
 - 1/2 Cup (1 stick) unsalted butter
 - 1 Tablespoon garlic paste, or 2 teaspoons garlic powder
 - 1 Teaspoon kosher salt
 - 1/2 Teaspoon ground white pepper
 - Juice of 2 large lemons
 - Xest of 1 lemon (from 1 juiced lemon)
 - 1 1/4 Cup heavy whipping cream
 - 1/3 Cup reserved pasta water
 - 1/2 Cup freshly grated parmesan cheese, plus more for topping

Directions:

- Season chicken breasts halves with garlic powder, paprika, and salt/pepper on both sides.
- In a large non-stick skillet, melt butter over medium-high heat. Once melted, pan-sear chicken breasts, about 4-5 minutes each side or until chicken is cooked through completely. Set chicken aside on a plate.
- Boil pasta in salted water, according to package directions. Once pasta is done, reserve 1/3 cup of starchy pasta water.
- In a large skillet on a separate burner, melt butter over medium heat. Add in garlic and stir until softened and combined. Sprinkle in salt/white pepper and add in lemon juice/zest.
- Add heavy cream, pasta water, and parmesan cheese into sauce mixture, stir together. Allow cream to simmer on low for 2-3 minutes. Sauce will get bubbly and start to thicken as it cooks.
- Add cooked pasta into lemon butter sauce in batches to evenly toss and coat pasta.
- Serve warm alongside prepared chicken and sprinkle more parmesan cheese on top, if desired. Don't forget the Pinot Blanc!

Wine Pairing: German Pinot Gris (Grauburgunder) offers citrusy flavors to complement the lemon, with pronounced acidity to cut through buttery sauce.

