

WINE FOLLY

16 Stylish Wines For Upscale Breakfasts

By Madeline Puckette March 27, 2018

If you can drink a mimosa for breakfast, then wine for breakfast is fine too. In fact, one could make a pretty strong argument to ditch the OJ altogether and just drink wine.

“Champagne is appropriate for breakfast, lunch, and dinner.”

So, don't feel bad if you pop a beautiful breakfast bottle with your weekend brunch. There's no shame in it. Even when someone pokes you with, “Oh, I see you having wine before five!” Raise your eyebrows and say, “I bet you wish you could join me.”

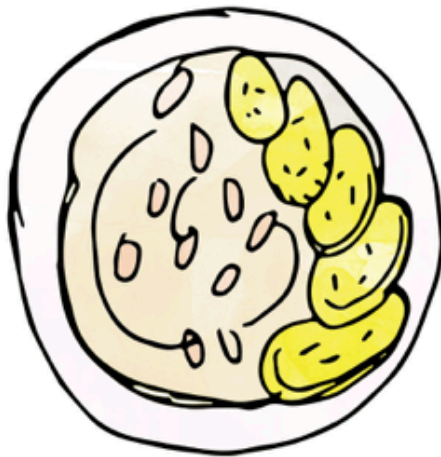


French Toast with Bacon

Wine Pairings: [Dry Riesling](#)

If you're going to do French toast, you might as well use thick cut brioche. Otherwise, why make the effort? Also, what better complement than a couple pieces of thick cut bacon. While we're at it, perhaps a fried egg too to finish it off?

For this pairing, I'd reach for a dry Riesling in a second. Riesling hams up the bacon and the dryness will help counteract the syrup on the French toast. As a pairing, Riesling acts as a palate cleanser with its sky high acidity, which is really going to help with morning egg breath.



YOGURT BOWL

GEWÜRZTRAMINER

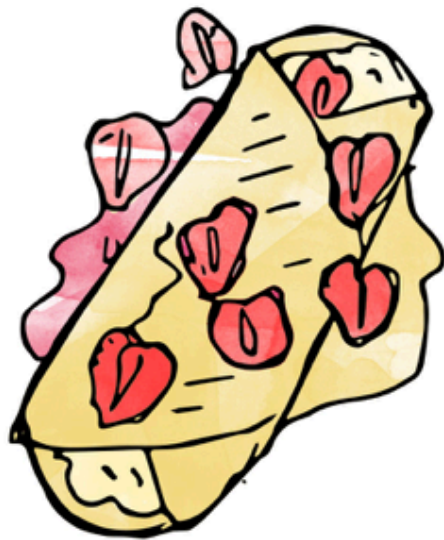


Yogurt Bowl with Bananas, Sliced Almonds & Honey

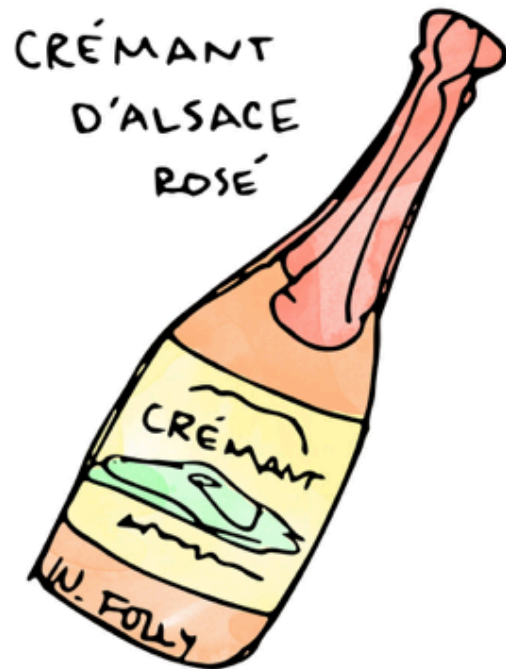
Wine Pairings: [Gewürztraminer](#), Alsatian Muscat, Austrian Muskateller

Yogurt bowls are the latest craze popping up all over the US. On the positive side, it's really made us think differently about the importance of quality ingredients. You can't make good yogurt without good dairy!

For this pairing, we really wanted to focus on a wine with strong aromatics. This is because yogurt offers very little in the way of aromas, and thus, aromatic wines can really add more perceived flavor to the scene. Gewürztraminer with its intense aromas of lychee, rose, grapefruit and allspice will really take your everyday yogurt bowl to the next level. Because of the tropical fruit notes in this wine, it really lends to the toppings of bananas and almonds.



STRAWBERRY
CREPE



Crepe with Strawberry & Ricotta

Wine Pairings: [Crémant d'Alsace Rosé](#), [Crémant de Loire Rosé](#), [Sparkling Malbec Rosé](#)

Imagine fluffy ricotta cheese with a drizzle of honey rolled into a warm crepe and then topped with strawberries and powdered sugar. It's one of those items you want to eat as soon as it hits the plate.

For this pairing, a rosé bubbly wine is the perfect choice. Not only will the color of the rosé complement this breakfast, but the carbonation will create a burst of creaminess after each bite.