



THE BEST WINERY RESTAURANTS IN THE WORLD

We never say no to a cheeseboard. But when you want to pair your tasting-room visit with a memorable meal, book a table at one of these 57 destination restaurants.

BY NILS BERNSTEIN

At their best, winery restaurants do more than just feed tasting-room guests.

They mirror the winery itself: obsessive about place, and determined to say something distinct. That ambition can be surprisingly difficult to pull off, since in much of the world (especially the U.S.), restrictions around agricultural land and alcohol production make running full-service restaurants at wineries difficult. Furthermore, the winery itself needs to be worth a visit, since you can’t have a great winery restaurant without great wine.

This list celebrates our favorite winery restaurants around the globe, from casual bites overlooking vineyards to elaborate tasting menus that rank among the world’s best. These aren’t just spots for a meat-and-cheese platter between pours. They are destinations to plan trips around and gain a deeper understanding of the wine regions they call home.

Explore by Country

Argentina	Australia
Austria	Brazil
Canada	Chile
England	France
Georgia	Germany
Greece	Hungary
Italy	Japan
Liechtenstein	Mexico
Moldova	New Zealand
Portugal	South Africa
Spain	United States
Uruguay	

Chile



RAYUELA WINE & GRILL
Viu Manent

Colchagua, Chile

Rayuela at Viu Manent captures the more relaxed side of Colchagua wine country. The restaurant is known for clay-oven cooking, Chilean comfort dishes, and outdoor tables surrounded by vines and horse paddocks. Guests often arrive after horseback rides or carriage tours of the estate, which lends the whole place an easygoing atmosphere rooted in the rhythm of the winery itself.



Pavilion Restaurant
VIK Wine

Cachapoal Valley, Chile

Pavilion Restaurant feels closer to a contemporary architectural project than a conventional winery restaurant. Located inside VIK’s titanium-roofed winery in Chile’s Cachapoal Valley, the restaurant was designed around sustainability and low-waste cooking. Menus change frequently based on produce from the estate gardens and local suppliers, while panoramic windows keep the surrounding hills and vineyards visible throughout the meal.