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The Best Costco Wines For A Backyard Barbecue

By [Hayley Hamilton Cogill](#) • Sept. 12, 2026 5:20 am EST

J. de Villebois Pouilly-Fumé with fire grilled vegetables



domaine_villebois/Instagram

Although meat is typically at the forefront of most barbecues, grilled vegetables also have a place, particularly when flamed in the Francis Mallman style. The Argentinian chef and restaurateur live-fires vegetables in a way that will elevate your barbecue to an unimaginably delicious level. Mallman hangs vegetables, such as peppers, onions, and summer squash, from hooks over a live fire while burying winter squash, potatoes, and root vegetables in the embers.

You can pair one of the many Malbec wines Costco carries with smoky vegetables, such as a Catena or Kaiken, as the wine's fruitiness will balance the intense smokiness. However, a crisp, steely, smoky sauvignon blanc from Pouilly-Fumé in the Loire Valley of France will lift the palate, enhancing the vegetables' flavors while melding with their smokiness, such as Domaine J. de Villebois Pouilly-Fumé.

The region is known for having flint rocks in its soils. The flint imparts a subtle but distinct smoky undertone, like a just-struck matchstick, to the fruit from the region. A sauvignon blanc specialist, Villebois ferments the sustainably farmed fruit in stainless steel, without the use of oak, to ensure a straightforward, refreshing character and purity of fruit in its wine. Its Pouilly-Fumé has structure and complexity, with layers of crisp green apple, ripe pear, and golden citrus, with a mineral-rich, chalky, smoky undertone. The variety is revered in the Loire Valley, especially when it shows the smoky character of Pouilly-Fumé.