



The Epicure Newsletter-Your resource to the world of gourmet foods.



Wine & Cheese... A Classic Pair

The age-old European tradition of pairing cheese and wine is more popular than ever in the states. Informal restaurants and retail stores continually pop up everywhere, promoting the gourmet lifestyle. In general, cheese and wine produced near the same region compliment one another. In the world of wine and cheese pairing, advice is highly subjective. A contrast between flavors can be delightful. Sweet and salty flavors pair well together; however, neither flavor should overwhelm the other. Robust blue cheeses like *Stilton* can be matched successfully with

equally strong red wines, while more delicate, creamier cheeses like brie need an intense fruity white or fruity red wine. Sancerre wines from the Eastern part

of the Loire valley in France pair nicely with *Crottin de Chavignol*. Similarly, Spanish sherries both dry and sweet and Cabernet Sauvignon are excellent partners for *Manchego*. A creamy goat cheese may be the perfect partner for the remaining Sancerre. Strong, pungent cheeses such as *Pont l'Evêque* or *Taleggio* go well with young, full-bodied wines, such as Merlot or sweet dessert wines. Personal preference varies so it is wise to sample an array of pairs.

The grand finale to any cheese and wine pairing is a blue-veined *Stilton* and vintage Port, a classic match that makes for a satisfying end to any meal. It produces a toffee-like characteristic, which is a surprisingly delicious experience. Variety is of key importance. Have an assortment of different wines and cheeses on hand. Each individual's palette is as unique as the cheese and wine. Wine and cheese are a classic

Sparkling wines go with mild, buttery triple-cream cheeses (St. Andre, Explorateur).

Simple, young wines (sauvignon blanc, Sancerre) go with soft, young cheeses (goat cheese).

Chardonnays and full cabernets go well with semi-soft cheeses (Brie, Camembert).

Medium-bodied reds (pinot noir, Côtes du Rhone) go with hard, stronger-flavored cheeses (Parmesan, Gruyère, aged cheddar).

Sweet/dessert wines go with pungent blue cheeses.



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