



Wine and Cheese Suggestions



Sparkling White/Champagne	Brie, ricotta, bocconcini, camembert
Semillon	Gruyere (try aged gruyere with aged Semillon), fresh goat's cheese (chevre)
Semillon Sauvignon Blanc (SSC)	Fresh goat's cheese (chevre), camembert
Sauvignon Blanc	Fresh goat's cheese (chevre), camembert
Riesling	Gruyere, ricotta (for sweeter styles of riesling), comte, gouda
Verdelho	Manchego (serve with quince paste)
Pinot Gris	Brie (ripe), washed rind cheese, edam
Pinot Grigio	Brie, fresh goat's cheese (chevre)
Chardonnay – oaked	Brie (ripe, white castello, mild cheddar, gruyere, prorobne
Rose	Blue castello, marinated fetta
Pinot Noir	Jarlsberg, ripe washed rind, feta, swiss
Merlot	Camembert (ripe), cheddar, port salut, jarlsberg, gruyere
Sangiovese	Parmesan (parmigiana reggiano), pecorino
Cabernet Merlot	Cheddar (mature), parmesan (parmigiana reggiano), percorino (aged), edam
Shiraz	Cheddar (mature), parmesan (parmigiana reggiano), percorino (aged), edam
Cabernet Sauvignon	Cheddar (mature), parmesan (parmigiana reggiano), percorino (aged), edam
Grenache Shiraz Mouvedre	Cheddar (mature), parmesan (parmigiana reggiano), percorino (aged), edam
Tempranillo	Manchego (try with a little bit of quince), cheddar (mature)
Dessert and fortifieds	Blue cheeses work best here, try stilton, Roquefort or camberzola

