

Taste of Champlain

A Vermont-France "Terroir" Exchange - Tasting Event

Firehouse Center for the Visual Arts-July 8th, 2009



Comté PDO (Jura region, France)

COMTÉ (KON-TAY): Comte is made from the raw milk. The cheese is produced in small, cooperative dairies, known as "fruitières" which collect the milk from 15 miles around only. Comte is the most popular PDO cheeses in France, and it is claimed that there are more than 83 distinct flavors in Comte, including apricot, chocolate, butter, cream, and grilled bread.

Paired with: 2007 Boyden's Seyval Blanc.

Spring Brook Tarantaise (Spring Brook farm, VT)



Made in the style of a traditional Alpine cheese, and aged from 5 months to a year, Spring Brook Tarantaise is a conduit of nuanced flavor: from toasted hazelnuts to wet grass, and has a hearty dose of that distinctive 'swissy' bite. The cheeses are crafted from unpasteurized Jersey cows' milk and are washed intensively with a solution called morgue for a number of weeks. As the cheese ages and the rind begins to develop, they are washed slightly less often, and are turned and brushed for the remainder of their lives in the cave at Spring Brook Farm.

Paired with: 2007 Boyden's Seyval Blanc.



Brillat Savarin (Fromagerie Lincet - Bourgogne, France)

BRILLAT SAVARIN (bree-YAH sah-vah-RAN) was created in the 1930 and named after a famous French Epicurean and gastronome. It is a luscious triple cream cheese with a milky aroma with faintly lemon sour tones. Brillat Savarin can be consumed fresh or ripened. The texture is velvety and the flavor similar to the aroma but with a meadowsweet creaminess which is most addicting. Ripened it becomes even more buttery and decadent.

Paired with: 2008 Domaine du Salvard. AOC Cheverny.

Grafton cheddar clothbound (Grafton Village cheese, VT)



A clothbound cheddar handcrafted in Vermont by the legendary Grafton Village cheese Company, using the traditional cheddar making process from England. This delicious cheese is made from Jersey's milk 100% hormone free, bound in cloth and aged for up to 12 months at the Cellars of Jasper Hill in Greensboro Vermont. The result is a complex earthy cheese with a lasting finish. Chosen as one of 100 Great Cheeses in the world by Wine Spectator!

Paired with: 2007 Domaine Fontaine AOC Corbieres.



Epoisses PDO (Fromagerie Berthaut -Bourgogne, France)

In 1991, the Epoisses obtained the Appellation of Origine Controlée Epoisses of Burgundy, then Epoisses in 1999. Its fabrication technique is very specific and particularly complex: the milk stemming from qualified producers, undergoes a slow clotting, then the hopping is made with care to allow a good drainage. A patient re-wiping, precedes the maturing of about five weeks, during which the cheese receives manual and individual hand care, two to three times a week, with water loaded more and more with Marc de Bourgogne. Its rind then slowly takes on a natural beautiful red-orange tint. Its aroma is rich. Its flavors stay sweet and subtle.

Paired with: Eden Vermont Ice cider.

Bayley Hazen Blue (Jasper Hill, VT)



Bayley Hazen Blue is a gorgeous natural rinded blue cheese, made by Mateo and Andy Kheler in Greensboro, from raw milk exclusively from their Ayrshire cows. The paste of a Bayley Hazen is drier than most blues and the penicillium roqueforti takes a back seat to an array of flavors that hint at nuts and grasses and in the odd batch, licorice. Bayley Hazen is named after an old military road that traverses the Northeast Kingdom. The road, commissioned by General George Washington was built to carry troops to fight the English on a Canadian front. Though no battle ever took place, the road brought Greensboro its first settlers and continues to be used. The cheese is aged between 4 and 6 months.

Paired with: Shelburne Vineyard Rhapsody.