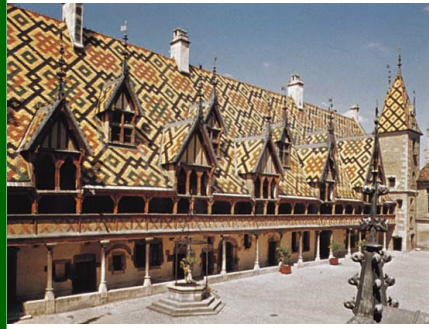




**A Wine Tour de France
Burgundy**



Côte de Beaune

Date: 2/23/2008

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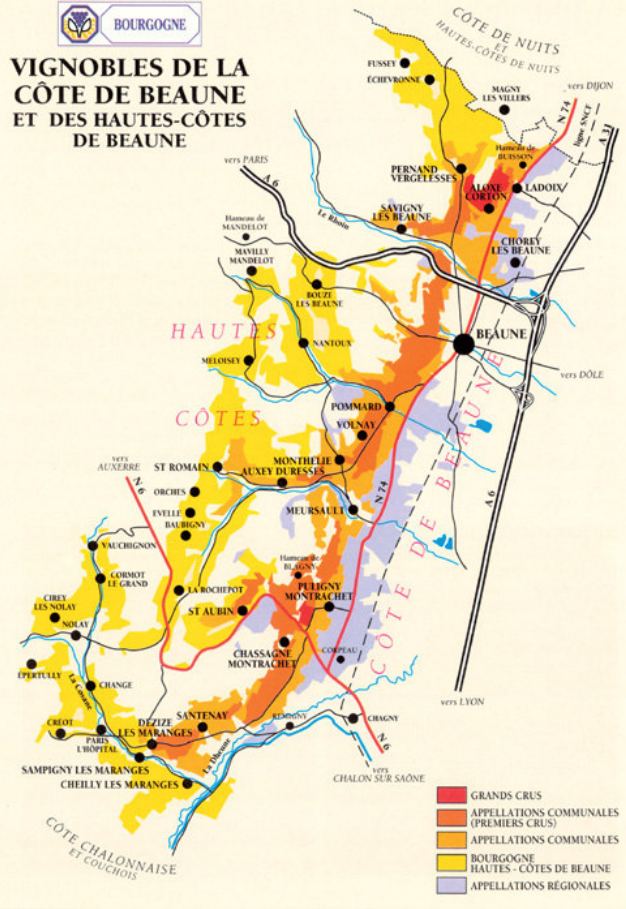
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alliance française**

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VIGNOBLES DE LA CÔTE DE BEAUNE ET DES HAUTES-CÔTES DE BEAUNE





CHEESE PAIRING BY DENIS COTTIN



SAINT MARCELLIN (*SAN-MARH-SELL-AN*)

Saint Marcellin is a small, supple cow's milk cheeses from southern France. When young, Saint Marcellin has a soft, creamy texture and slight mushroomy aroma. The small wheels are so young and tender, in fact, that they must be packaged in a small terracotta pot. As it ages, this cheese becomes firm and salty. One of the best cheeses produced in southern France.



PONT L'ÉVÊQUE (*PON LAY-VECK*)

Pont l'Eveque is a washed-rind cow's milk cheese made in Normandy. It is somewhat similar to Livarot with warm, buttery, savory flavors and tangy, fruity undercurrents. Legend has it that Pont l'Eveque was introduced by monks in the Pays d'Auge during the Middle Ages. With its mild, milky, and grassy flavors, Pont l'Eveque is a prime example of the very high quality of French washed-rind cheeses.



COMTÉ (*KON-TAY*)

Comte is made from the raw milk in the Jura Mountains of France. 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 DOP 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.



Denis Cottin ~ Affineur



Director of Affinage, Denis oversees Artisanal's cheese caves. His daily work involves washing, flipping, brushing bathing and tasting hundreds of cheeses. Tonight Denis Cottin's cheese selection showcases his opinion of cheeses that pairs nicely with the wines selected:

White Wines

Domaine Olivier Leflaive Puligny-Montrachet, 2006
Domaine Olivier Leflaive Saint-Aubin Premier Cru En Remilly, 2006
Darvot-Perrin Meursault Premier Cru Perrières, 2005

Red Wines

Nicolas Potel Savigny-Lès-Beaune Premier Cru Hauts Jarrons, 2006
Jacques Prieur Beaune Premier Cru Champs-Pimont, 2006
Château Genot Boulanger Volnay Rouge, 2005

Those who would like to learn more about Cheeses and Wines are invited to take classes at Artisanal Cheese Center to continue their taste bud's education discovering perfect pairing and voluptuous cheeses perfectly "Affinés". Santé!



Artisanalcheese.com

FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



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