



**A Wine Tour de France
Rhône Valley**



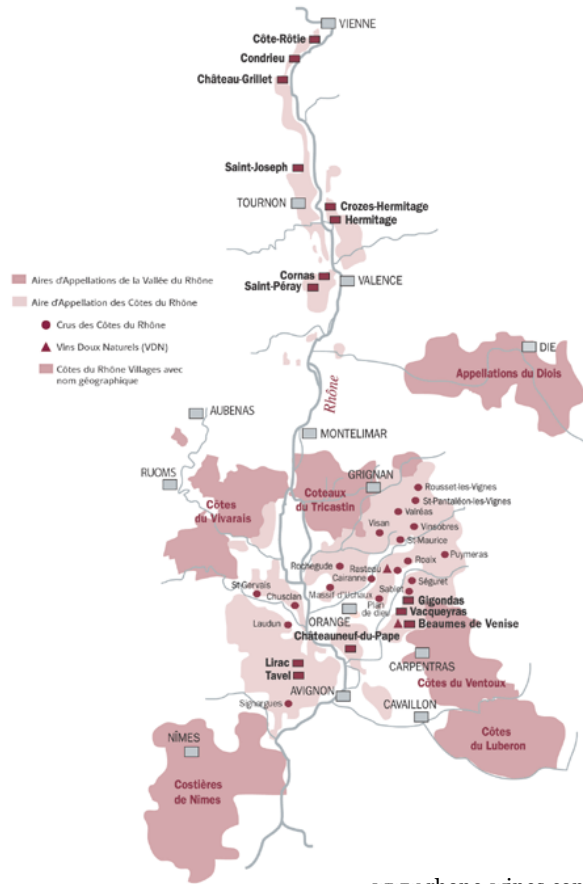
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www.rhone-wines.com



CHEESE PAIRING BY DENIS COTTIN



EPOISSES (AY-PWAHSS)



A perennial favorite of fans of strong-smelling cheese. This classic cow's milk cheese originates from Burgundy and has been made in the small town of Epoisses since the late 1700s. In order to develop the characteristic dark orange rind, Epoisses is washed with brine for several weeks then finished with wine or brandy.

One of the world's best Cheeses!



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

Paul Jaboulet Aîné Crozes-Hermitage Domaine Mule Blanche 2005

Paul Jaboulet Aîné Châteauneuf-du-Pape 2006

Red Wines

Paul Jaboulet Aîné Parallèle 45 2006

Paul Jaboulet Aîné Crozes-Hermitage Les Jalets 2005

Paul Jaboulet Aîné Châteauneuf-du-Pape 2006

Sweet Wine

Paul Jaboulet Aîné Muscat Beauges-de-Venise 2007

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



FrenchCheeseclub.com