



**A Wine Tour de France
BORDEAUX**



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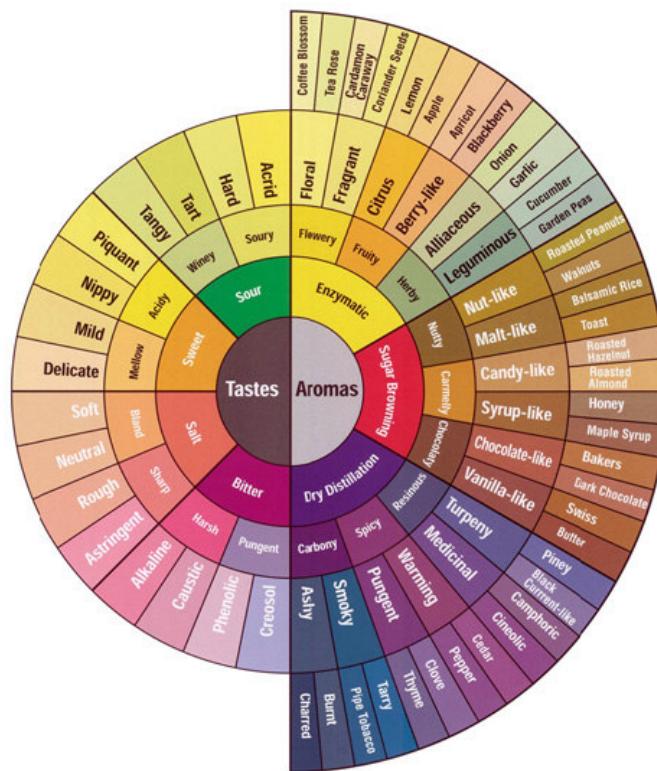
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**french institute
alliance française**

22 East 60th Street, NYC | T: 212 355 6100



TASTES AND AROMAS WHEEL





CHEESE PAIRING BY DENIS COTTIN

ROVE DES GARRIGUES (*RAWVH-DAY-GAR-EEGH*)



A very fresh goat cheese taking its name after the **Rove** breed of goats with ram like horns. They graze in the "Garrigues" and the milk picks-up all the aromas of the land with distinctive and very pleasant flavors of thyme and lemon. The cheese is a gentle cheese, with a little lactic taste and an incredibly creamy texture.

« Magnifique fromage de chèvre pour les Bordeaux Blancs »



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!"



LE MOULIS (*LUH MOO-LEE*)

Le Moulis is a firm, moist cow's milk cheese made in a small mountain creamery high in the Pyrenées. The Pyrenées is generally known as a haven for delicious sheep's milk cheeses - Moulis is a cow's milk rarity. Its rustic natural rind lends a distinctive earthiness to Moulis' more dominant buttery, eggy flavors.

"une pâte ferme des Pyrénées pour supporter les Bordeaux rouges plus corsés "



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 Bordeaux wines selected:

White Wines



Château Carbonnieux 2006, Pessac-Léognan
Château Lynch-Bages 2005, Pauillac
Château Suduiraut 2005, Sauternes

Red Wines



Château Saint-Sulpice 2006, Bordeaux Supérieur
Château La Lagune Moulin de la Lagune 2004, Haut-Médoc
Château Pichon 2005, Lussac-Saint-Emilion

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