



**A Wine Tour de France**

*Champagne*



**Date: 6/08/2009**

**Time: 7 PM**

**fi:af**

**french institute  
alliance française**

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





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## CHEESE PAIRING BY DENIS COTTIN



### **CHAOURCE** (*SHAH-OORSE*)



Chaource is has been made since the early 14th century. The taste of Chaource has hints of mushrooms and a creamy and smooth finish. This cheese is absolutely wonderful paired with Champagne.



### **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.



### **LIVAROT** (*LEE-VAH-ROH*)



Livarot can only be produced 12 miles around the town of Livarot in Normandy. The cheese is easily distinguished by its strong, aromatic pungency and the five bright orange strips of raffia that bind its edge and help keep its form during ripening. At Artisanal Premium Cheese, we finish the maturation process, washing each wheel in Calvados over the course of several weeks. Livarot is a soft, washed-rind beauty that can be challenging, mouth-watering, and absolutely delicious.



## Denis Cottin ~ Affineur



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



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](http://Artisanalcheese.com)

## FRENCH CHEESE CLUB

TERROIRS & TRADITIONS



[FrenchCheeseclub.com](http://FrenchCheeseclub.com)