



Epoisses (*ay-PWAHSS*)

History: The legend says that monks created this cheese in the 16th century in Burgundy. Today Jean Berthaut still produces his cheeses in the very village of Epoisses.

Type: Semi-soft cheese which rind is hand washed with water loaded with Marc de Bourgogne.

Personality: The paste is creamy and supple, the aroma is rich and the flavors are savory and earthy with a sweet tang.

Wine pairing: White Burgundy (Chablis)



Pont l'Évêque (*PAWN-lay-VEHK*)

History: One of France's oldest cheese was known as *Angelot* during medieval times. Its current name derives from the village of Pont-l'Évêque in northern Normandy.

Type: Semi-soft cheese which rind is wash in brine then brushed several times.

Personality: The rind has barnyard aromas the paste has a rich, slightly sweet and nutty flavor becoming more piquant with age.

Wine pairing: Red Bordeaux (Pomerol)



Chaource (*shah-OORSE*)

History: There are several reference to this cheese in French History when inhabitants of Chaource, a small town in Champagne gave the cheese to important officials.

Type: soft ripened with bloomy white rind

Personality: Chaource slowly ripens from the outside in and has a nice mushroomy aroma. Some people prefer this cheese young when the paste is chalky and tart and other wait till the paste becomes buttery and nutty.

Wine Pairing: Champagne



Rove des Garrigues (*rawvh-day-gar-EEGH*)

History: This cheese takes the name after the Rove breed of goats with ram like horns. They graze in the "Garrigues" (scrubland).

Type: fresh goat cheese.

Personality: The texture is incredibly creamy and milk picks-up all the aromas of the land with distinctive and very pleasant flavors of thyme and lemon.

Wine Pairing: Rosé de Provence

To learn more about cheeses visit www.FrenchCheeseClub.com
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A wine Tour de France

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Cheeses pairing by the

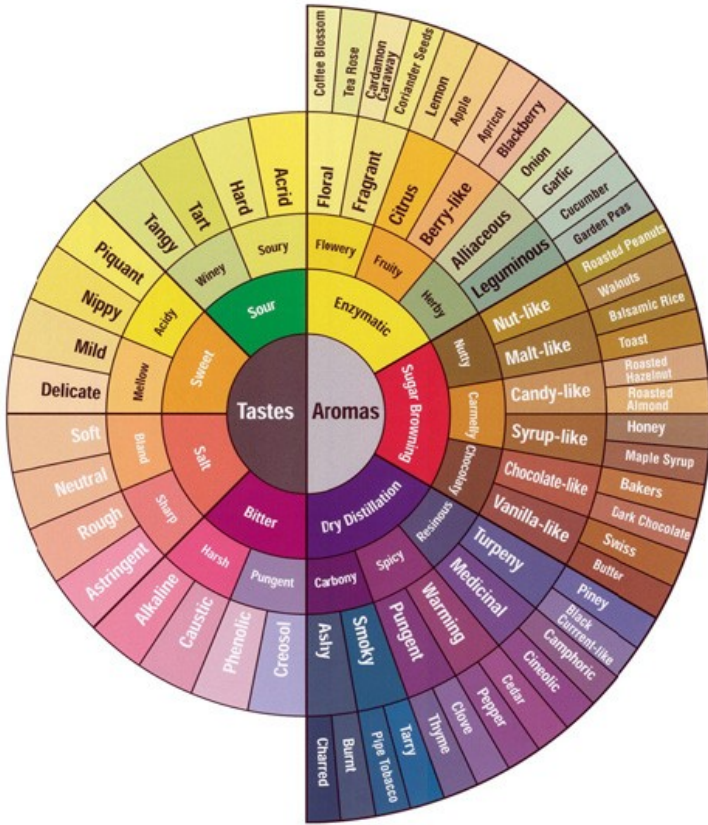
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TERROIRS & TRADITIONS



Wine and Cheese Pairing

The old school of thought used to pair cheese with red wines. Now white wines tend to be more cheese friendly because of their lack of tannins. Cheeses and wines share similar components and should be paired either because they share similar characteristics or because they have complementary characteristics.



For example, the classic pairing of fresh goat cheese with Sauvignon Blanc is because both have high acid levels and the blend is seamless. Syrah and Gewürztraminers are great cheese wines as they tend to bring out the fruit flavors of cheeses and bring them into balance. Champagne works beautifully with many soft ripened cheeses.

In fact wine and cheese pairing is extremely difficult: a great classic combination for someone may taste terrible and clash to another. Usually matching a wine with a cheese of the same terroir works well.

Example: Pairing Comté



Comté (kone-TAY)

History: The long and harsh winters of the Jura Massif in the middle ages obliged the inhabitants to find a way of transforming milk into a cheese that would keep. Only large cheese kept well enough to meet the need of a family all through the cold season. Farmers formed cooperatives and brought their milk to make Comté.

Type: Hard cooked and pressed cheese

Personality: It takes the daily milk production of 30 cows to make one wheel of Comté; this maybe explain why Comté experts found up to 83 smells to describe the Comté complexity!

Wine pairing: the earthy nutty flavors pair well with the buttery and oaky qualities of some Chardonnays.

