

Cheese Pairings

Many of these accompaniments work with a number of cheeses. The idea is to present a cheese with one or two accompaniments, such as jams or honeys, toasted nuts, fresh or dried fruit, and little toasts, and expand to include additional cheeses and a larger board.

Cheese Type
Varieties
Serve With ☐
Wine Pairing
Cut With ☐ ☐

Fresh, unripened ☐ ☐

Cream cheese, Ricotta, Mozzarella, Mascarpone, Fresh fruit, Brie, pears, Vins, apples, grapes, dried ☐ S

Fresh, ripened

Chèvre, Crottins, Humboldt, Grapes, apricots, figs, berries, Toasted grainy bread, Beaujolais, Lag

Bloomy rind

Brie,
Sourdough bread

Camembert,
French Chardonnay

St. André
Sparkling wine

Grapes, apricots, plums; Chu
Pale ale

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Semisoft: firm with a natural rind, aged a minimum of 60 days □ □ □ □ □

Gouda,

Monterey

Jack, Bel

Paese,

Font

Hard: aged over 60 days

Cheddars,

Manchego

Pecorino

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Washed or brushed rind

Epoisses

Morbier

Prosciutto, pickled vegetables, fruit, spreads

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Blue

Roquefort

Rosenberg

Gorgonzola

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More About Cheese, Please!

For more information about cheese, we recommend reading:

- *The Vermont Cheese Book*, by Ellen Ecker Ogden
- *Cheese Essentials*, *The All American Cheese and Wine Book*, and *The New American Cheese*, all by Laura Werlin
- *Cheese & Wine: A Guide to Selecting, Pairing, and Enjoying*, by Janet Fletcher and Victoria Pearson

