



The perfect wine deserves a perfect cheese.

For your next "get together" why not have a wine tasting party?

Don't be afraid to experiment – the only rule of thumb is "if it tastes good do it!" Below is a list of some recommended wine and cheese pairings.

Wine	Cheese
Beaujolais, Rhone, Riesling	Fontina
Bordeaux, Shiraz, Riesling, Champagne, Madeira, Sauternes, Port	Gorgonzola
Madeira, Port, Champagne	Mascarpone
Chardonnay, Sauvignon Blanc	Mozzarella
Barolo, Merlot	Paglietta
Chianti, Barolo, Merlot, Cabernet Sauvignon, Pinot Grigio, Riesling, Sauvignon Blanc	Parmesan
Merlot, Pinot Noir, Syrah	Provolone
Riesling, Chardonnay	Ricotta
Sangiovese, Zinfandel, Cabernet Sauvignon	Romano
Burgundy, Pinot Noir	Taleggio