



Explore the world of Wines with Campbell's

Wine and Cheese

Cheese and Wine, A Perfect Marriage

There's strong affinity between cheese and wine. Both are fermented products and require patience, care and a moderate temperature to mature naturally.

Matching cheese and wine can be fun. Just as every wine is unique so is every cheese. Like cheese, wine will also mature resulting in changing flavour characteristics. Matching the two requires a little experience and thought. To discover the perfect cheese and wine matches you need to sample for yourself.

Follow the guidelines but also experiment, and enjoy!

- Cheese with acid like wines with acid.
- Fruity flavours like fruity wines.
- Balance the weight of the cheese with the weight of the wine.
- Sweetness in wine counter-balances and complements the acidity and saltiness of cheese.
- Visualise the taste and texture and experiment accordingly.
- The whiter and fresher the cheese, the whiter and crisper the wine.
- The darker and stronger the cheese, the darker and stronger the wine.

Cheese and Wine Matches - A Guide

Fresh Cheese

Responds well to a fresh light crisp white wine or even a fruity Rosé as they are mild with varying degrees of acidity. Fresh curd cheese or goats cheese with its nutty sharpness and acidity match well with a wine with a fruity acid such as a Sauvignon Blanc.

White Mold Cheese

Works well with a sparkling wine as it cuts through the creaminess on the palate. Aged Brie can carry a more full-bodied white wine such as a Chardonnay, which brings out the buttery nature of both the cheese and the wine. A medium bodied red, such as Pinot Noir may also be suitable, or even sparkling white or red.

Washed Rind Cheese

The wine selection may vary due to cheese age and the depth of the full pungent aroma.

Choose from a broad selection of wines. A specific cheese may work best with a full-bodied Pinot, a dessert or fortified wine, a sparkling red or even with beer!

Eye Cheese

The elastic texture of this cheese marries well with oaked Chardonnay or soft fruity reds such as Merlot. Dessert or fortified wines can complement the flavours and texture of Eye Cheese.

Cheddar and Cheddar Styles

The stronger the cheese, the bigger the wine. This is not to say that a Chardonnay will not work with this style of cheese. Dessert and fortified wines can also be a good match depending on the age and texture of the cheese.

Hard Cheese

As this cheese varies from mild to full flavoured, a number of wine varieties may work. Consider a full-bodied white or red, a dessert or fortified wine such as Sherry. Sparkling wines also may match as the acidity contrasts with texture of the cheese.

Blue Cheese

The saltiness and earthy aroma hold a wonderful affinity with sweet dessert wines, Muscat or Botrytis. A good match will emphasise the sweetness of the milk. The salt in the cheese often emphasises the wine's astringency (its tannin and acidity), though some reds do work well with milder Blues.¹

Pfaffenheim Tokay Pinot Gris

CSPC: 616144 Price: \$15.95*

The Pinot Gris grape originated in Burgundy but it has been a familiar sight in Alsace since the end of the 17th century. It ripens very early and is an unreliable producer due to problems at flowering. It gives heady wines with a fresh, rich bouquet that can be mellow and full-bodied, however it always shows zippy acidity. These wines age beautifully. Tokay is a wine with a personality all of its own that has acquired a firm reputation for quality.

Wine and food

This heady white wine can be substituted for a red with meat dishes, a plate of cold meat, country pâté, roasts, game and poultry. Perfect with foie gras. It also goes very well with fish in sauce, smoked fish or lobster.

How long can I keep it? Pleasant to drink now, it can also be kept for many years more.

Serving temperature 10 to 12°.

¹ <http://www.dairyaustralia.com.au/Dairy-food-and-recipes/Dairy-Products/Cheese/Cheese-and-Wine-Guide.aspx>

Cheese Pairings:

Asiago Fresco
Crottin

Banon
Garroxta

Camellia
Ricotta

Caprino Tartufo
St. Nectaire²

Crazy Quail Sauvignon Blanc

CSPC: 752088 Price: \$12.95*

Botalcura Winery project was founded in 2001 by two partners: Juan Fernando Waidele, an outstanding chilean entrepreneur and the French winemaker Philippe Debrus. We built our winery in western Chile, near the Coastal Mountains, in the town of Botalcura, and have since become an essential part of the community where the El Delirio and La Porfia vineyards are planted.

- Variety: Sauvignon Blanc
- Blend: Sauvignon Blanc 100%
- Location: Maule (Central Valley)
- Climate: Temperate cold.
- Soil: Franco Arcilloso.
- Harvest: By hand.
- Vinification: You vats of stainless steel, protection against oxidation.
- Pressing: Smooth, without stalks.
- Alcoholic fermentation: Low temperature, selected yeasts. Without Malolactic fermentation.

Wine description

Visual: Yellow pale semi with almost transparent reflexes. Tears semi fast and low. Came bright and transparent.

Nose: It contains citrus aromas of grapefruit, PEAR matures, notes spicy (coriander seed, cardamom), with vegetable touches (Linden, Laurel).

Palate: It is a wine with a lively attack in mouth, without aggressiveness, with good acidity as a pillar of the tasting. The average palate is discreet and elegant. The end long semi with mild bitterness lets finish the tasting without fatigue and invites another SIP.

Food Pairing: It is the perfect companion for raw seafood, snacks, Serrano ham, Pate or salami. Serve approximately 10 - 12 ° c and ideally consume within 2 years

We particularly recommend pairing Sauvignon Blanc with goat cheese (many types of which are listed here) but we also love it with these other cheeses:

Abbaye de Belloc

Amarelo

Blue Castello

Brie

Bucheron

Cheddar (sharp)

² <http://winemonger.com/catalog/winemonger-talk/wine-and-cheese-pairing/2006/07/15/>

Cheshire	Clochette	Coulommiers
Coupole	Crottin	Derby
Double Gloucester	Drunken Goat	Dry Jack
Explorateur	Goat Cheese	Graddost
Gruyere	Mahon	Majorero
Neufchatel	Pave D’Affinois	Selles sur Cher
Sonoma Jack	Teleme	

Los 800

CSPC: 736240 Price: \$21.95*

Based in the town of Gratallops, in the hills of Priorato, this winery only sources from old vineyards above 800 meters. Hence the name “the 800s.”

- **Region:** Priorat D.O.
- **Grapes:** 50% Garnacha, 30% Carignan, 10% Cabernet Sauvignon, 10% Syrah

D.O.Q.: The region has produced superb quality wines for more than 8 centuries, starting when Carthusian monks founded a priory or Priorat in 1163. Phylloxera wiped out nearly all of the plantings of grapes at the end of the 19th Century and it wasn’t until the 1950s that serious replanting began. The region rocketed to fame in the 1990’s as a new generation of winemakers came to the area combining new technology and old vines for superior results. There are only 26 wineries listed with the Consejo Regulador.

Wine: Fruit for this wine is sourced just from around Gratallops and La Vilella Baixa. After harvest the different varieties are fermented separately. The wine undergoes a long maceration of 24 days between a temperature of 79 to 80° F, followed by the malolactic fermentation. The wine is then aged in French and American oak barrels for 6 months prior blending and bottling.

Reviews: “Bright violet. Smoky black raspberry, floral and dark chocolate aromas are brightened by spice and mineral notes. Sappy but seamless dark berry flavors are complemented by mocha and candied licorice. Finishes smooth and precise, with very good length and an echo of candied flowers.”

Cheese Pairings:

Cheddar	Fontina	Gouda	Jarlsberg
Red Leicester	Swiss cheese		

Denomination: Toscana, IGT

General Information: The rich Tenuta Frescobaldi di Castiglioni, this estate's iconic wine, is clearly in a modern key, but holds fast to the qualities of its local terroir. The labels of the bottles prior to the 2009 vintage presented the caption as "Tenuta di Castiglioni".

- **Estate And Vineyard Location:** Tenuta di Castiglioni, Comune di Montespertoli
- **Altitude:** From 200 to 250 m (From 656 to 820 feet)
- **Exposure:** South-west
- **Soil Type:** Clay-limestone
- **Vineyard Average Age:** 12 years
- **Variety:** 50% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 10% Sangiovese
- **Yield/Hectare:** 40 hl/ha (2342 tons/Acres)
- **Harvest Period:** half September for Merlot, end of September for Franc and beginning of October Sangiovese and Cabernet Sauvignon
- **Length Of Fermentation:** 10 days
- **Length Of Maceration On The Skins:** 12 days
- **Malolactic Fermentation:** Immediately after the alcoholic fermentation
- **Maturation Method:** Barriques
- **Length Of Maturation:** 12 months in barriques and 2 months in bottle

Tasting Notes: Tenuta Frescobaldi di Castiglioni 2011 boasts a splendid purple -red, with violet highlights. The nose lays out intense aromas of bright red fruit, such as wild strawberry and redcurrant, followed by lovely, pungent notes of anise and cinnamon plus subtle hints of cocoa powder. In the mouth, a lengthy, slow-paced progression is accompanied by superb structure, an emphatic acidity, and dense, well-integrated tannins. The finish is nicely fruit-laden. Tasted March 2013.

Serving Suggestions: Ideal with game such as hare and boar, with roasted or sautéed beef, roast of pork, as well as with full-flavoured cheeses.

90 Points - Wine Spectator (September 2012) "Dark and brooding, with a firm structure cloaking the black currant, violet, leather and tobacco flavors. Features big tannins, so decant now, or wait a few years.

Cheese pairings:

Asiago	Gouda	Parmigiano-Reggiano	Dry Jack		
Pecorino Romano		Pecorino Toscano	Mozzarella	Provolone	Fontina
Monterey Jack		Gorgonzola	Blue Cheese	Cheddar	

Syncline Subduction Red

CSPC: 730630 Price: \$26.95*

Syncline Wine Cellars is located along the Columbia River in southern Washington State. The location, in the eastern Columbia River Gorge is unique place for growing wine grapes. The estate vineyard, Steep Creek Ranch, is located on a southern slope on the very eastern edge of the new Columbia Gorge AVA. Directly west of the vineyard and winery is a series of 300-foot cliffs rising up into the surrounding mountains straight out of the Columbia River. Locally known as the "Coyote Wall Syncline" and to geologists as the "Bingen Syncline," this dramatic feature gives the winery its name. It is at this point that the rainy western Columbia Gorge transitions to the semi-arid eastern Gorge.

syn•cline \ˈsin-klīn\ n (1873) : a trough of stratified rock in which the beds dip toward each other from either side.

- Appellation: Columbia Valley
- Varietals: 39% Mourvedre / 29% Grenache / 14% Syrah / 9% Carignan / 7% Cunoise / 2% Cinsault

Vineyards: Subduction Red is more an exploration of the Columbia Valley than a representation of any one varietal or vineyard. The grapes all come from throughout the Columbia Valley from vineyards with which we have long term contracts. Syrah is sourced from Horse Heaven Hills and Red Mountain, while the Grenache is sourced from the Wahluke Slope and Horse Heaven Hills. Mourvedre is planted to a remarkable hillside in the Horse Heaven Hills as well as Red Mountain. Cinsault, Cunoise and Carignan are from Horse Heaven Hills. What is important for us lies in what each site contributes to the overall blend.

Vinification: The fruit is hand harvested and transported to the winery in the early morning. The fruit is de-stemmed directly into fermenters with no crushing. Inoculated fermentation is in both open top fermenters with manual pigeage as well as closed top concrete Nomblot cube tanks with pump overs. It is pressed at dryness and both barreled in French oak barrels (5-10% new) as well as stored in Nomblot tanks . Bottled in 11 months.

Tasting Notes: Long inspired by the wines of the Southern Rhone Valley, this is our answer to a Washington version of a Cotes-du-Rhone Villages wine. A blend of classic southern French varieties that are unique and expressive on their own; yet each contributes to create a harmonious whole.

Ripe and hedonistic, this charming ruby colored wine exhibits black cherry, raspberry, baking spice and black pepper aromas and flavors. The bright, fresh finish provides a wine that is compatible with many foods and occasions.

Cheese Pairings: Bleu d'Auvergne

Camembert

Chevrotin des Aravis

Fourme d'Ambert

Reblochon

Pirramimma Petit Verdot

CSPC: 608216 Price: \$24.95*

The Pirramimma Winery is located just a short distance south of the small township of McLaren Vale, about 40 kilometres south of Adelaide, the capital of South Australia.

Tempered by the cooling breezes of the nearby Gulf St. Vincent, McLaren vale has a mild Mediterranean climate which, coupled with the complex rich soil structure, has attained international fame for its rich expressive red wines and elegant whites.

Wine Particulars

- Appellation: McLaren Vale, South Australia
- Varietal: Petit Verdot
- Ageing: 2 years in new French and American oak.
- Cellar: Cellar up to 2022 under the right conditions.

Tasting notes: The wine has a lifted bouquet of Kirsch cherries, violets, rose petal and cedar/vanilla oak. With the concentrated palate exhibiting spicy red currant, pomegranate, musk and tangy morello cherry, complemented by hints of vanilla bean. The firm textured tannins, subtle oak and savoury varietal flavours are beautifully integrated in a long sustained finish.

Vintage report: The relatively cool 2010 vintage was ideal for this late ripener, producing a broad spectrum of excellent flavours.

Winemaking: We selected fruit from the Siberia, Katunga and OTC vineyards, the resultant wine was matured in new French and older American oak.

91 Points Wine Align “An elegant fruity red with a beautiful nose of blackberry and mulberry fruit toned by subtle oak spice and herbal notes. It is full bodied but feels lighter due to some soft acidity. Very good length with some nice tannin giving grip to the finish. Decant for an hour before enjoying with a steak or cellar for a few years. Best 2013 to 2017. *Steve Thurlow*” November 2012

Cheese Pairings: Gorgonzola Harvati

Chesses in This Tasting

Asiago

Asiago, is a cow's milk cheese, produced only on the Asiago plateau in the Veneto foothills in Italy. The cheese-making tradition in the provinces of Vicenza and Trento dates back to more than thousand years. Traditionally, it was made from sheep's milk but today it is produced from unpasteurized cow's milk.

Texture wise, Asiago goes through many changes, assuming different textures, according to its aging. There are two types of Asiago - fresh Asiago (Asiago Pressato) has a smooth texture while the aged Asiago (Asiago d'allevato) has a crumbly texture. Asiago d'allevato is matured for different time periods; Mezzano for 4-6 months, Vecchio for more than ten months and Stravecchio for two years. On the other hand, Asiago Pressato made with whole milk is matured for a month and sold fresh as a softer, milder cheese.

Depending on age, the rinds of Asiago can be straw colored and elastic to brownish gray and hard. The paste can be white to dark yellow, with small to medium irregular holes. Based on the aging, Asiago can be used for grating, melting, slicing on a variety of salads, sandwiches, soups, pastas, and sauces.

- Made from cow's milk
- Country of origin: Italy
- Region: Veneto, Trentino
- Type: hard
- Fat content: 34-48%
- Texture: crumbly, open and smooth
- Rind: natural
- Color: yellow

Brie

Brie is the best known French cheese and has a nickname "The Queen of Cheeses". Brie is a soft cheese named after the French region Brie, where it was originally created. Several hundred years ago, Brie was one of the tributes which had to be paid to the French kings.

In France, Brie is very different from the cheese exported to the United States. "Real" French Brie is unstabilized and the flavor is complex when the surface turns slightly brown. When the cheese is still pure-white, it is not matured. If the cheese is cut before the maturing process, it will never develop properly. Exported Brie, however, is stabilized and never matures. Stabilized Brie has a much longer shelf life and is not susceptible to bacteriological infections.

Brie is produced from the whole or semi-skimmed cow's milk. Rennet is added in to raw milk and heated to a temperature of 37°C to obtain the curd. The cheese is then cast into molds, several layers of cheese are filled into mold and then kept for around 18 hours. After this the cheese is salted and aged for minimum four weeks.

Brie cheese is slightly pale in color with a greyish tinge under a rind. Its flavor varies depending upon the ingredients added while producing the cheese.

Brie, one of the great dessert cheeses, comes as either a 1 or 2 kilogram wheel and is packed in a wooden box. In order to enjoy the taste fully, Brie must be served at room temperature.

- Made from cow's milk
- Country of origin: France
- Region: Seine-et-Marne
- Type: soft, soft-ripened

- Fat content: 8.4 g/100g
- Texture: soft-ripened
- Rind: bloomy
- Color: white

Gouda

Gouda, or "How-da" as the locals say, is a Dutch cheese named after the city of Gouda in the Netherlands. If truth be told, it is one of the most popular cheeses in the world, accounting for 50 to 60 percent of the world's cheese consumption. It is a semi-hard cheese celebrated for its rich, unique flavor and smooth texture. The original cheese markets in Gouda is one of the last standing commercial cheese markets in the Netherlands. Since the name is not protected, it has become a generic classification for all cheeses produced and sold under the name Gouda.

Gouda is typically made from pasteurized cow's milk although some artisan varieties use sheep's or goat's milk to produce cheeses that are going to be aged for a long time. Boerenkaas is a typical variety of unpasteurized Gouda cheese produced by the farmers from milk of cow's grazing on the natural, low pastures of Netherlands. There are seven different types of Gouda cheese, categorized depending on age. Graskaas is young Gouda ready to be consumed within weeks of production. On the other hand, is the extra aged, Overjarig cheese which has a full-flavored, hard, golden interior and salty flavor reminiscent of a toffee. Between the spectrums is a variety of Dutch Gouda's classified as per the texture and age - Jong, Jong belegen, Belegen, Extra belegen, and Oud. Each cheese gets increasingly firmer in texture and richer in flavor than earlier classification. The waxed rind of the cheese also changes by the age as soft, younger Dutch Gouda cheese are identified by yellow, orange, or red wax rinds white mature cheese have black wax coverings.

In America, smoother and less flavorful commercial Gouda is popular than Dutch Gouda. Artisans in Netherlands may produce Dutch Gouda using raw milk as well as pasteurized. To enhance the flavor of the cheese, herbs, seasonings, and nuts may be blended. In Netherlands, aged Gouda is commonly used to richen soups, sauces.

Young Goudas are best paired with beer while medium cheeses taste best when paired with a fruity Riesling or Chenin Blanc. A well aged Gouda complements wines that are deeply flavored such as a rich Merlot or Shiraz. Gouda cheese may be grated, sliced, cubed or melted. It may be used as a table cheese or dessert cheese.

Gouda is available in large wheels with each weighing between 10 and 25 pounds.

- Made from cow's, goat's or sheep's milk
- Country of origin: Netherlands
- Region: South Holland, Gouda
- Synonyms: Boerenkass Gouda, Graskaas Gouda, Jong Gouda
- Type: semi-hard, artisan, brined, processed
- Fat content (in dry matter): 76%
- Fat content: 31 g/100g
- Calcium content: 958 mg/100g
- Texture: crumbly, dense and springy

- Rind: waxed
- Color: yellow

Goat Cheese

The majority of goat cheeses come from France and are called chÈvres; chÈvre means goat, but in everyday usage it means goat cheese, too. The popularity of the French cheeses has stimulated domestic production; most local cheesemakers also call their products chÈvres. These, coupled with imports from Italy and Norway, present many choices.

The distinctive, tart, earthy flavor has wonderful subtle (and some not so subtle) variations. Regardless of how they are made, chÈvres have a unique tang and aroma right from the start, growing robust and bold in these rapid-aging cheeses. The flavor comes partly from the fatty acids in goat's milk that differ from cow's milk; feed also affects the flavor. Both milks have similar fat content that varies by breed.

Soft, Un-ripened Goat Cheese

They represent the bulk of production by domestic cheesemakers. They are ready to sell and eat when they're anywhere from a few days to two weeks old. The most fragile is the soft, spoonable fromage blanc. Others last longer because of lower moisture content. Imported fresh cheeses are usually shipped by air; if vacuum-packed in plastic, they will keep unopened for several months.

Unripened cheeses have a tang (some much more so than others) and usually a moist, fresh curd texture like ricotta cheese. A light, fresh to pronounced goat aroma is appropriate, but if the cheese smells sour (like a moldy wet rag), not tart, it will taste bitter and unpleasant.

This may seem misleading. Unripened cheeses can vary in moisture content: some are spoonable, but most you cut with a knife and these can be aged. Ripened cheeses have a culture introduced that gives them their special taste and texture. Another prime reason for confusion is the disparity in names. With one manufacturer, a name may be used as a type, with another as a brand. Or one kind of cheese made by several different makers may have several different names. Most cheeses can be distinguished by age, density (moisture content), size, shape, and coatings. Young cheeses tend to be much whiter, while ripened cheeses develop a cream color.

Gorgonzola

Gorgonzola is one of the world's oldest blue-veined cheeses. The Cheese is mainly produced in the northern Italian regions of Piedmont and Lombardy, Gorgonzola. Un-skimmed cow's milk is used while preparing the cheese. Generally it takes three to four months to attain full ripeness.

This cheese has crumbly and soft texture with nutty aroma. It can have a mild to sharp taste depending on its age. Gorgonzola Dolce (also called Sweet Gorgonzola) and Gorgonzola Piccante (also called Gorgonzola Naturale, Gorgonzola Montagna, or Mountain Gorgonzola) are its two varieties, which vary in their age.

Gorgonzola can be consumed in many ways. It is served with wines like Bordeaux Blend (Red), Zinfandel and Sauternes.

- Made from cow's milk
- Country of origin: Italy
- Region: Gorgonzola
- Type: soft, blue-veined
- Fat content: 25-35%
- Texture: crumbly and firm
- Color: yellow

Cheddar

During olden days, England was the only place where Cheddar cheeses were made. However, many countries all over the world manufacture Cheddar today.

Any cheese producing company or any of the artisan manufacturers in any corner of the world can label the cheese produced by them as 'Cheddar' since it is not protected like other cheese names or brands.

Cheddar cheese, the most widely purchased and eaten cheese in the world is always made from cow's milk. It is a hard and natural cheese that has a slightly crumbly texture if properly cured and if it is too young, the texture is smooth. It gets a sharper taste as it matures, over a period of time between 9 to 24 months. Shaped like a drum, 15 inches in diameter, Cheddar cheese is natural rind bound in cloth while its color generally ranges from white to pale yellow. However, some Cheddars may have a manually added yellow-orange color.

Joseph Harding, from the United Kingdom, is the "father of Cheddar cheese"

Canadian Cheddar

Although, Cheddar is originally a product of England, but now, Canada produces some of the best cheddar in the world. The climate, soil, pasture, cattle stock, and milk quality separate out superior Canadian Cheddar from the regulars. Unlike other cheddars, Canadian cheddars have a smoother, creamier texture as well proffer the right balance of flavor and sharpness. Depending on their age, the flavor, texture and aroma of a cheddar cheese can vary.

Cheddar is traditionally creamy white in color but due to the addition of tasteless food coloring, it often appears dyed in an orange hue. The cheese can be made from raw, pasteurized or thermalized milk to retain more of the flavor-enhancing enzymes. Even if cow's milk is the most commonly used source for making the cheese, it is not uncommon to find Canadian cheddar made from sheep or goat's milk. Cheddar ripens from inside out and is classified depending on its aging time.

This 5 year old Cheddar: Taste: Fully matured sharpness and flavour with a dry but rich, crumbly texture. Will exhibit salt granules and crystals. Sharp aroma.

Saint-Paulin

Originally made by Trappist monks, Saint-Paulin is a semi-hard cow's milk cheese similar to Havarti and Esrom. With creamy, firm texture, it has a washed rind and yellow-orange color. The cheese is somewhat buttery in taste and ripens completely in 4-5 weeks. This vegetarian cheese contains 40% fat and pairs well with Bourdeaux jeune fruite, Beaujolais, Riesling, light and fruity wines.

- Made from cow's milk
- Country of origin: France
- Region: Brittany
- Type: semi-soft, artisan
- Fat content: 40%
- Texture: creamy and firm
- Rind: washed
- Color: pale yellow

General Cheese and Wine Pairing

Cheese	White Wine	Red Wine	Champagne/ Sparkling Wine	Dessert Wine
Asiago	Soave	Merlot	Champagne	Port, Madeira
Baby Swiss	Pinot Blanc		Asti Spumante	
Blue Brie		Cotes-du-Rhone		Port
Blue Cheddar		Merlot		Tawny Port, Sherry
Blue Cheese	Sancerre	Zinfandel, Bordeaux		Madeira, Tawny Port
Blue Triple Cream	Chardonnay			Tawny Port
Brie	Pinot Gris	Gamay Beaujolais	Champagne	Sweet Sherry
Camembert	Sauvignon Blanc	Cabernet Sauvignon		
Cheddar (Mild)	Gruner Veltliner	Gamay Beaujolais, Syrah		
Cheddar (Medium)	Chardonnay	Merlot	Champagne	Port
Cheddar (Sharp)	Pouilly Fuisse	Syrah, Cabernet Sauvignon		Tawny Port
Chevre (Aged Goat Cheese)		Merlot		
Chevre (Fresh Goat Cheese)	Vouvray, Chenin Blanc, Sancerre			Pinot Noir
Chevre (Ripening Goat Cheese)	Riesling, Chardonnay			
Colby	Riesling	Pinot Noir	Champagne	
Comte		Merlot, Pinot Noir, Cabernet Sauvignon		
Cotija	Chardonnay, Riesling			
Cream Cheese	Riesling, White Zinfandel	Cabernet Sauvignon		
Crème Fraiche				Muscat, Port
Feta	Sancerre, Sauvignon Blanc	Gamay Beaujolais	Champagne	
Gorgonzola	Gewurztraminer	Merlot	Moscato d'Asti	Tawny Port
Gouda (Aged)		Cabernet Sauvignon, Pinot Noir		
Gouda (Smoked)		Merlot, Pinot Noir		
Gouda (Young)	Riesling	Gamay Beaujolais		
Gruyere	Sancerre	Merlot	Champagne	Tokaji, Port
Havarti	Chenin Blanc	Tempranillo, Bordeaux		
Limburger		Blaufrankisch		
Manchego		Rioja, Tempranillo, Syrah		
Morbier	Pinot Gris	Dry Rose		
Mozzarella	Pinot Gris	Dry Rose, Chianti		
Muenster	Gewurztraminer, Pinot Gris	Zinfandel		
Myzithra		Merlot, Meritage		
Parmesan	Chardonnay, Riesling, Sancerre	Merlot, Pinot Noir, Syrah	Lambrusco	Port, Madeira, Sauternes
Pecorino Romano	Gewurztraminer	Merlot, Zinfandel		
Provolone	Chardonnay	Sangiovese, Barolo, Syrah		
Raclette	Riesling	Gamay Beaujolais		
Romano		Merlot, Bordeaux		
Roquefort	Sancerre	Bordeaux		Tawny Port, Sherry
Swiss (Mild)	Riesling	Gamay Beaujolais		
Swiss (Robust)	Pinot Gris	Chateauneuf-du-Pape, Zinfandel		Port, Madeira
Triple Cream	Vouvray	Bordeaux	Champagne, Blanc de Blanc	

For more pairings and other information regarding cheese, please visit my blog at [cheesemonger](#).
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http://www.fredmeyer.com/great_meals/wine/pages/wine_cheese_chart.aspx