

WINE & CHEESE PAIRING GUIDE

With endless varieties of cheese and wine available today, finding a good pairing can be daunting. Ordered from mildest to strongest cheese flavor profile, this guide will help you discover classic pairings that are guaranteed to impress! If you are menu planning or behind the cheese counter these selections will help you get started.



FRESH CHEESE



CHÈVRE

- SAUVIGNON BLANC
- ROSE



FETA

- ALBARINO
- PINOT NOIR



FROMAGE BLANC

- CHABLIS
- ROSE



SOFT RIPENED



BRIE

- CRÉMANT DE LOIRE
- CHARDONNAY



CROTTIN

- CHENIN BLANC
- SANCERRE



ROBIOLA

- PINOT GRIGIO
- BARBERA



SEMI-SOFT CHEESES



ASIAGO FRESCO

- PROSECCO
- VALPOLICELLA CLASSICO



FONTINA

- SOAVE
- BARBERA



TOMME DE SAVOIE

- PINOT BLANC
- CÔTES DU RHÔNE



SWISS ALPINE
GRUYERE • COMTE • EMMENTAL • APPENZELLER



PINOT BLANC



RIESLING



PINOT NOIR



CÔTES DU RHÔNE



SEMI-HARD CHEESES



CHEDDAR

- CALIFORNIA CHARDONNAY
- CABERNET SAUVIGNON



YOUNG GOUDA

- PINOT BLANC
- GAMAY



AGED GOUDA

- RIESLING
- CABERNET SAUVIGNON



HARD CHEESE



PARMIGIANO REGGIANO

- PROSECCO
- LAMBRUSCO



PECORINO

- PINOT GRIGIO
- SAN GIOVESE
- CHIANTI



AGED MANCHEGO

- RIOJA/TEMPRANILLO
- AMONTILLADO SHERRY



SMOKED CHEESES



SYRAH



CABERNET SAUVIGNON



CARMÉNERÈ



WASHED RIND CHEESES

ÉPOISSES • LIMBURGER • RACLETTE



SAUTERNES



RIESLING



BEAUJOLAIS



GEWURZTRAMINER



NZ SAUVIGNON BLANC



BLUE CHEESE



GORGONZOLA
- MOSCATO D'ASTI
- VIN SANTO



ROQUEFORT
- SAUTERNES
- OLOROSO SHERRY



STILTON
- PORT
- TOKAJI