



Président Cheese. Perfectly paired with life.™

CHEESE AND WINE PAIRING

YOUR GUIDE TO PAIRING SUCCESS

Deciding which wine to serve with what cheese can be a little intimidating. Never fear. With ground rules from cheese expert Waldemar Albrecht, you can confidently mix and match your way to success.

FOR STARTERS

MATCH THE ACIDITY LEVEL.

Acidic and mineral wines such as Sauvignon Blanc pair perfectly with acidic cheeses like fresh goat cheese, leaving a fruity tangy, rich and floral taste on the palate.

OPPOSITES ATTRACT.

Contrasting flavors can be quite complementary. For instance, salty Roquefort pairs nicely with a sweet dessert wine like Sauternes or Port. And dry, bubbly Champagne can enhance the delicious creaminess of Brie.

FIND A COMMON GROUND.

Or rather, "Terroir." Pair wine and cheese from the same region. A Basque country cheese pairs beautifully with a Basque country wine, while a Tuscan Pecorino and a Chianti Classico or a Spanish Manchego and a juicy Rioja will seem like a match made in heaven.

A NATURAL PROGRESSION.

When preparing a cheese flight or cheese plate, begin with the mildest wine and cheese flavors and progress to the strongest. A Sauvignon Blanc and fresh goat cheese could give way to a Rhône Valley Red and Comté, followed by a Port with Roquefort.

SIGNS OF THE PERFECT PAIRING.

- **Balance.** The cheese does not overpower the wine, or vice versa.
- **Enhancement.** One should bring out something new in the other, as when a Riesling brings a sweet, juicy flavor to an aged Gruyère.
- **Smiles.** If you're happy and your guests are happy, consider your pairing a success.



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YOUR PERFECT PAIRING "CHEAT SHEET"

BLOOMY RIND CHEESES

(Brie, Camembert, triple crème cheeses):

Champagne, sparkling wines, Gamay, Bordeaux blends, Pinot Noir



FRESH GOAT CHEESES

Sauvignon Blanc, Chardonnay, Albarino, Chenin Blanc



WASHED RIND CHEESES

(Epoisses, Saint Nectaire, and Chimay):

Riesling, Sauvignon Blanc, Gamay, Bordeaux blends, Pinot Noir



SEMI-SOFT CHEESES

(Ossau Iraty, P'tit Basque, Chistou, and Kaikou):

Tempranillo, Syrah, Grenache, Pinot Noir



HARD CHEESES

(Comté, Emmental, Marigal, Manchego, and Parmigiano Reggiano):

Syrah, Sangiovese, Champagne, Zinfandel



BLUE CHEESES (Roquefort, Gorgonzola, Stilton, and Maytag Blue):

Port, Sauternes, Gruner Veltliner, Sherry

