

Favorite Cheese Pairings

Chef Michel recommends 3-4 different cheeses for your wine tasting, one from each category (Bold, Medium, Light).

Choose a cheese from each category and you will have the perfect wine and cheese pairing for your tasting!

Bold Cheeses:

Aged Cheddar | Blue | Cotswold | Manchego | Parmigiano-Reggiano | Stilton
Wine Pairings: Cabernet Sauvignon, Syrah, Zinfandel, French Bordeaux, Ports, Muscat, Late Harvest

Medium Cheeses:

Brie | Comté | Camembert | Gruyère | Humboldt fog | Jarlesburg
Wine Pairings: Medium cheeses pair with medium bodied wines and almost all wine varietals. Medium bodied wines include Chardonnay, Merlot, Pinot Noir, Syrah, and French Burgundies.

Lighter Cheeses:

Cream Cheese | Cambozola | Goat cheese | Gouda | Pecorino | Triple-Crème
Wine Pairings: Lighter and creamy cheeses pair well with lighter bodied wines such as Chardonnay, Pinot Blanc, Sauvignon Blanc, Semillon, Sparkling wines, and French Burgundies.