

garnacha



manchego



shiraz



smoked gouda



cabernet sauvignon



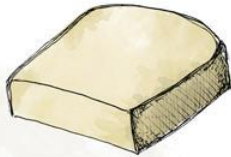
bandage-wrapped cheddar



pinot noir



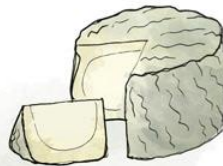
gruyere



sauvignon blanc



goat cheese



prosecco



asiago



riesling



fondue



chardonnay



triple cream cheese



vintage port



stilton



by winefolly.com

## Wine and Cheese Pairing Guide - [Wine Enthusiast](#)

**Fresh:** Soft and rindless, these can be made with cow, goat or sheep milk. They're not aged and have a mild, slightly tangy flavor. Examples: *Mozzarella, Burrata, Chevre, Feta, Ricotta, Boursin*.

Pair with: Crisp, dry whites: Albarino, Sauvignon Blanc, unoaked Chardonnay. Light reds: Pinot Noir, dry rose, Gamay.

**Bloomy:** These are named for the bloom of white mold on the outside. They tend to be the richest and creamiest type of cheese, with a soft, spreadable texture. The rind is edible, and it has a stronger, funkier flavor than the interior. Examples: *Brie, Camembert, Robiola*.

Pair with: Champagnes, dry, light bodied whites: Chardonnay, Sancerre, Chenin Blanc, Riesling. Dry, light bodied reds: Pinot Noir, Gamay, Cabernet Franc, Barbera.

**Washed Rind:** A bath in brine, beer or wine produces a distinct orange rind. They're rich and creamy, and they can be soft or semi-soft in texture. They're funkier than bloomy cheeses, with gamy, often pleasantly pungent notes. Examples include: *Fontina, Epoisses, Taleggio, Munster*.

Pair with: dry and off-dry whites: Chenin Blanc, Gewurztaminer, Marsanne, Riesling. Red wines: Beaujolais, Pinot Noir

**Semi-Soft:** They're not spreadable, nor do they break in shards like a hard cheese. They tend to be creamy and fairly mild in flavor. Many are excellent to melt. Some cheeses like Gouda are semi-soft in younger styles, while when aged, their texture turns hard. Examples: *Gruyere, Gouda, Havarti, Morbier, Provolone, Edam, Mimolette*.

Pair with: Dry white wines with some oak – Chardonnay, Pinot Gris. Red wines: Chianti, young Bordeaux blends, Cotes de Rhone.

**Hard:** The product of aging, these are quite firm and break into crumbles or shards. They tend to have nutty and complex savory notes. Some are fairly pungent and salty. Examples include: *Cheddar, Parmesan, Pecorino, Manchego, Comte, Emmenthal*.

Pair with red wines - bolder and aged: Cabernet Sauvignon, Sangiovese, Rioja, Bordeaux.

**Blue:** Veins of blue mold run through these. They can be soft and creamy, or semi-soft and crumbly. Some are sweeter and milder, but all pack a good deal of sharpness and tang. Examples include: *Cambozola, Roquefort, Stilton, Gorgonzola*.

Pair with: sweet, late harvest white wines: Ice wine, Riesling Spatlese, Vin Santo, Sauternes. Desert and fortified wines: Banyuls, port.

### SIX CHEESE PAIRING TIPS:

1. Pair wines and cheeses with equal intensity:
  - a. Wines over 14.5% pair with intense cheeses
  - b. Wines under 12% pair with delicate cheeses
2. Bold red wines pair best with aged cheeses
3. Match funky cheeses with sweeter wines
4. Sparkling wines pair with soft, creamy cheeses
5. Wines and cheeses from the same place pair well together
6. When in doubt, get a firm, nutty cheese