Basic Wine & Cheese Pairings

Bries & Soft Cheeses
Lighter wines pair better with delicate lighter cheeses. The bubbles in sparkling wine help break down fat on the tongue and will pair better with triple bries.
Champagne, Rose, Sauvignon Blanc.

Cheddars and Goudas
Depending on the age of the cheese, pick light to medium bodied reds like Syrah, Pinot Noir. If the gouda is more aged, pick something more robust like Cabernet Sauvignon.

Washed Rind Cheeses
Are usually stronger and have powerful smell. Try medium bodied red or crips whites. Rioja, Pinot Gris, Gewurztraminer.

Alpine Cheeses
Try fruity Pinot Noirs or Beaujolais to compliment the nutty flavors in Alpine cheeses.

Blue Cheeses
String blue cheese like Roquerfort pair better with something that will balance it out like sweet Icewine or Sauternes.
Stilton pairs particularly well with Port. If it's a milder blue cheese. A fruity red like Gamay or Syrah will do.