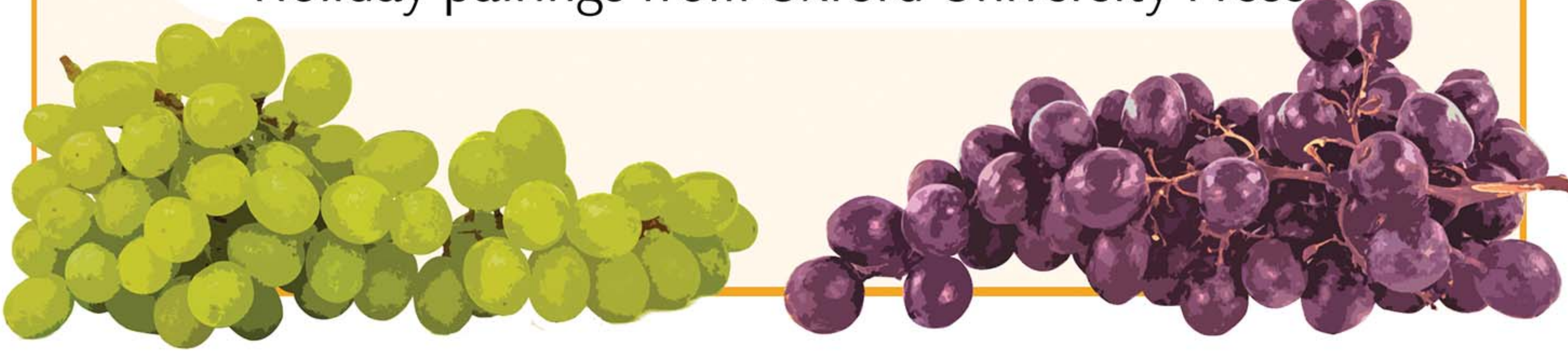


# Cheese & WINE

Holiday pairings from Oxford University Press



## COMTÉ

a cook-curd, pressed cheese made from raw cow's milk in the Massif du Jura region of eastern France; smooth texture; range of flavors from nutty, creamy, and sweet through more meaty and roasted.



### PAIR WITH CHASSELAS

widely planted under dozens of names around the world; generally juicy and straight-forward; may have notes of almond and hay.



## MUNSTER

a semi-soft cheese with a dense texture and a rind washed with a saltwater solution; munster has a strong, gamey smell and a heightened bite, yet a subtle, mellow, creamy finish.

### PAIR WITH RIESLING

known for its powerful, rapier-like aroma variously described as flowery, steely, and honeyed; associated with sweetness; naturally sharp and tart.



## BRIE DE MEAUX

a soft cheese with a white mold made from raw cow's milk; fully matured, its texture is supple and the cheese has delicate aromas of cream, butter, and hazelnuts.



### PAIR WITH PINOT NOIR

the most important and oldest form of pinot; prized for its body and longevity; known for sweet fruitiness, as well as lower levels of tannins and pigments than other French red varieties.



## ROQUEFORT

a semi-soft blue-veined cheese made from sheep's milk; moist and creamy; milder cheeses are buttercream smooth with full flavor; stronger versions are salty and sharp.

### PAIR WITH SAUTERNES

produced in a wine region that is distinctly dedicated to the production of unfortified, sweet, white wine.



### Oxford Companions

Oxford Companions combine the functionality of a subject dictionary with the breadth and scope of an encyclopedia. Their lively, accessible, and informative style makes them readable and entertaining, providing unique coverage of a wide variety of over 50 subjects, from music, art, and literature, to science, warfare, and wine.

#### Featured Companions

The Oxford Companion to Cheese  
The Oxford Companion to Wine, 4e

