Cheese & WINE

Holiday pairings from Oxford University Press

COMTÉ
A cooked, pressed cheese made from 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 straightforward; may have notes of almond and hay.

MUNSTER
A soft semi-soft cheese with a dense texture and a mild, earthy, and slightly tangy flavor; perfect for salads, soups, and sandwiches.

PAIR WITH RIESLING
known for its powerful, zesty aroma; it is usually dry and refreshing, with notes of citrus and stone fruit.

BRIE DE MAEUX
A soft cheese with a white mold made from 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 vine 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 buttery and 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 wines.

Oxford Companions
Oxford Companions are a readable, authoritative, and entertaining guide to the world of food and drink. These invaluable books are a mine of practical and illuminating knowledge and are essential reading for everyone who enjoys a good meal and a fine glass of wine.

Feast for Companions
The Oxford Companion to Cheese
The Oxford Companion to Wine, ed.