

## CHEESE AND WINE IN HARMONY



Although this is an old habit, harmonize cheese and wine is not as simple as it sounds, but with a little practice and desire it will be possible. So, never give up.

Wrong wine can kill the taste of cheese and the opposite is true as well, for example the creamier the cheese the more acidity the wine must contain.

### Fresh Cheeses



Cheeses much appreciated by the palate in general Fresh cheeses are ideal for starting a meeting and they order fresh, dry, good acidity and aromatic white wines such as Gewürztraminer, Riesling, Moscatel and Malvasia.

Also opening a bottle of a Rosé wine can be interesting. Most creamy goat's milk cheeses also harmonize perfectly with the wines mentioned.

### Soft Cheese



Soft cheeses like Brie and Camembert harmonize with structured white wines like a Chardonnay that has been in a wooden barrel for some time or a Sancerre as another alternative.

Light, non-tannic red wines such as the Rhone Valley, such as the Côtes du Rhône or a Beaujolais crude are other examples of good company wine for soft cheeses.

In Normandy Camembert's home region is accompanied by this cheese with sips of calvados, a distillate made of apple, as well as cider a fermented from the same fruit.

A ripe, well-sourced Camembert will not be ugly if it is savored with champagne or sparkling wine.

Mozzarella di Buffalo harmonizes well with a light or medium-bodied red.

## Blue Cheeses



Blue cheeses with a complex and spicy flavor like roquefort harmonize with a French Sauternes, high sugar dessert wine and a Hungarian Tokaj the result will also be pleasant.

In the case of Italian gorgonzola, the classic combination is a light red like a Valpolicella, a Barbera or Bardolino. In this case you can risk with a Passito di Pantelleria the liqueur wine of Sicily and another possibility is to taste with a Portuguese Muscat.

## Semi-Hard Cheese



Semi-hard cheeses such as emmental, gruyère are paired with light reds and at most mid-body like a Côtes du Rhône, a Pinot Noir or a Beaujolais made with the Gamay grape and all a few tannins.

Semi-hard cheeses blend well with some lighter Italians like Barbera and Dolcetto and can be good partners for dry whites like the structured Chardonnays that have remained in oak barrels.

Dutch gouda and edam and Italian asiago have a more pronounced flavor and call for potent wines like those from the Shiraz grape and not the original French grape variety Syrah, but their variation spread across the New World as in Australia, South Africa, Argentina and New Zealand.

On the other hand, semi hard cheeses form a great partnership with a Rioja Reserve, a Cabernet Sauvignon from Chile or even a Uruguayan Tannat.

Provolone can be associated with a Classic Chianti, Tuscan red or another medium-bodied red.

## Hard Cheese



Hard cheeses, in general, are reserved for the final sequence as over-flavored cheeses overshadow the other cheeses.

The virtues of a parmigiano reggiano or grana padano are emphasized with powerful reds such as a Chilean Cabernet Sauvignon Reserva, Amarone della Valpolicella or a full-bodied Californian Zinfandel.

Pecorino cheese blends well with medium-bodied wines like an Argentine Malbec. Malbec brings a sweetness that makes an interesting contrast to pecorino cheese.

An interesting option is to go against the classic rule of approaching hard and salty cheeses of full-bodied wines. Hard cheeses can be tried with generous wines such as Port or Madeira and the same suggestion applies to provolone, as the liqueur drink breaks with the smoked taste of cheese.

## How to Match a Cheese Board



There was a time when cheeses were served in place of dessert in European countries.

Nowadays cheeses are usually served to finish the meal before or after dessert in countries like France, Great Britain and Italy.

## How to Choose Cheeses



How to choose cheeses and side dishes to make a cheese board to finish a meal or to serve as an appetizer.

The first step is to choose the cheese categories you prefer and you do not need to have cheese from all categories, but it is interesting to include cheeses of different textures and flavors, from mild to the strongest and to include at least one from goat's or sheep's milk.

On the other hand, it is also important to have a variety of colors and to avoid serving them all in the same shape and, if possible, using cheese knives and never sticking with a fork when cutting.

## To Accompany Cheese



Good cheeses should be tasted naturally without any accompaniment. Therefore, when choosing items to accompany a cheese board keep in mind that the taste must be subtle and cannot mask the main ingredient such as:

- Fresh breads with a crispy rind and neutral flavor, not to fight "with cheese and without bread with dried fruits, nuts, tomatoes or olives;

- Seasonal fruits can also be included, but the most acidic ones like lemon, pineapple and kiwi and the very sweet ones should be avoided. The most suitable are apple, pear, grape and fig;

- Dried fruits such as raisins, apricots, plums and figs combine very well with cheese and especially hard ones like Parmesan and pecorino; and

- Oil fruits such as walnut, cashews, Brazil nuts, almonds and hazelnuts are also good side dishes.