

THE WINE AND CHEESE MATCH - SOFT CREAMY CHEESES

Brie, Ziggy's

Light, creamy, smooth and mild.

Light-bodied Riesling or Pinot Grigio.

Double or Triple Cream Brie

Creamy, smooth and mouth coating.

Medium-bodied Riesling or sparkling wine.

Saint André (pasteurized) France

Soft ripened, triple cream cheese with a whitish bloom, very smooth and buttery.

Wines with moderate acidity and medium weight such as aged Riesling and fruit-forward tannin-free Pinot Noir.

La Sauvagine, La Fromagerie Alexis de Portneuf, Quebec

Washed rind, smooth and creamy, with delicate notes of butter and mushroom.

Lightly oaked, light to medium-bodied, refreshing reds with little to no tannin such as Gamay Noir and Pinot Noir.

Le Casimir, (cow's milk) Les Fromages de l'Erabliere, Quebec

Bloomy rind, mild flavour, creamy texture, similar Camembert.

Refreshing white wines with good acidity such as Riesling, Pinot Grigio or sparkling.

Salt Spring Island Goat Cheese (pasteurized) British Columbia

Light flavours; goaty, herbal and tangy.

Refreshing white wines such as Sauvignon Blanc and sparkling wines.

Brie aux Truffles (pasteurized cow's milk) Quebec

Creamy, buttery, mouth coating, earthy, mushroomy.

Slightly rich, oaked Chardonnay with moderate acidity.

Métis, Fromages Chaput (raw goat and cow milk cheese) Chateauguay, Quebec

Soft surface ripened cheese. Mild goat cheese flavour, creamy and earthy. Flavour enhanced when oven-warmed.

Refreshing medium-bodied, slightly intense Sauvignon Blanc or light to medium-bodied Pinot Noir with no tannins and moderate acidity.

Reblochon de Savoie (raw cow milk cheese) France

Washed rind, very smooth and creamy, with a mild fruity flavour.

Soft fruit-forward red with moderate acidity and no tannins such as Pinot Noir.

Chateau de Bourgogne Triple Cream Brie, France

A soft, creamy, buttery cheese from Burgundy France that is delicate yet mouth-coating.

Slightly rich, moderately oaked Chardonnay with moderate acidity to complement or refreshing sparkling wines to contrast.

THE WINE AND CHEESE MATCH – SEMI-SOFT CHEESES

Chevrochon (pasteurized goat cheese) Noyan, Quebec

Soft surface ripened cheese; fragrant and earthy with a slightly tangy, creamy mouth-feel and a buttery finish.

Fruity, light to medium-bodied red with no tannin and moderate acidity such as lightly oaked Gamay Noir.

Munster (cow's milk) Alsace, France

Washed rind cheese; semi-soft, barnyardy aroma and a deep rich tangy flavour.

Dry, assertive, spicy, classic Gewurztraminer.

THE WINE AND CHEESE MATCH - SEMI-FIRM CHEESES

Le Baluchon (certified organic, raw cow's milk) Quebec

Washed rind; mild, earthy, buttery flavours.

Tannin-free, medium-bodied, juicy reds such as lighter Malbec, richer Gamay Noir, Dolcetto.

Smoked Gouda

Semi-firm, smoky, creamy and rich.

Oaky, creamy Chardonnay.

Natural Smoked 'Gouda' - Goat Cheese, Cheeseland Inc, Holland

Mildly smoky with a semi-firm texture.

Oaky Chardonnay with moderate acidity (no malolactic fermentation).

Le Coureur des bois (Gouda with Cumin seeds) Fromagerie Bergeron, Quebec

Full-bodied semi-firm cheese with Indian spices, notably cumin.

Dry aromatic Gewurztraminer.

Thai Curry Cheddar Cheese, Coombe Castle International, England

Richly aromatic flavours of the East combined with English cheese (medium-spiced).

Gewurztraminer that is slightly off dry to medium in sweetness.

Moroccan Spice Cheese, Coombe Castle International, England

Flavoured with Harissa (chilies and oil), one of the most popular ingredients in Tunisian cuisine (medium plus spiced).

Gewurztraminer that is slightly off dry to medium in sweetness.

THE WINE AND CHEESE MATCH – FIRM CHEESES

Feta in brine (or marinated in olive oil and herbs)

Crumbly, tangy and salty.

High acid refreshing wines such as Rosé, sparkling wines and Riesling.

Sylvan Star Grizzly Extra-Aged Gouda (lactose-free, raw cow milk cheese) Alberta
Slightly sweet, nutty and salty, with a crumbly texture (salt crystals develop during aging).

Bold, fruit-forward, low tannin reds such as Baco Noir, some Cabernet Sauvignon, Barolo and Barbaresco.

Peau Rouge (whole, pasteurized cow's milk cheese) Quebec

Aged 10 to 12 months on red pine planks; firm, dry and crumbly with a nutty, sweet earthy taste.

Fruity reds with soft tannins such as Merlot, full-bodied Pinot Noir, Nero d'Avola and Malbec.

Beemster X-O-Xtra Old (pasteurized cow's milk cheese) Holland

Firm, ripened – aged minimum 26 months. Rich and full-flavoured.

Medium to full-bodied, fruity reds with no tannin and moderate acidity such as Baco Noir, Malbec and Shiraz.

Bothwell Naturally Smoked 2 year old Cheddar, Manitoba

Full-flavoured, smoky and slightly salty.

Medium to full-bodied, oak aged Chardonnay.

Le Chevre Noir, Fromagerie Tournevent, Quebec

Sweet complexity, crunchy clusters, long finish.

Medium to full flavoured Sauvignon Blanc, or tannin free fruit-forward red such as Cabernet Franc or Gamay Noir.

Mild Canadian Cheddar

Delicate flavour, buttery.

Lighter bodied refreshing wines such as unoaked Chardonnay, sparkling wines and Rosé.

1 to 2 year old Canadian Cheddar

Sharp, 'cheddar bite'.

Medium-bodied reds with moderate tannins such as Merlot and Cabernet Franc.

3 to 5 year old Canadian Cheddar

Full flavoured, sharp, bold and salty.

Full-bodied, fruit-forward, young red wines with moderate tannin such as Cabernet Sauvignon, Cabernet Franc and Syrah, or full-bodied Vidal Icewine to harmonize the salty notes.

Avonlea Clothbound Cheddar (raw cow's milk - PEI Holsteins) Charlottetown, PEI

A firm, clothbound cheddar with a natural rind, aged one year. Crumbly texture which melts in your mouth.

Full-bodied, rich fruit-forward reds with moderate to soft tannins such as Cabernet Sauvignon, Shiraz and Zinfandel.

Manchego (Sheep's milk) Spain

A firm cheese that is mild in flavour when young. When allowed to age Manchego develops a rich, buttery and oily texture, with a pleasant bite and underlying sweetness. Fruit forward reds such as Merlot, Cabernet Sauvignon, Cabernet Franc, fuller bodied Gamay Noir and Tempranillo.

Manchego with Rosemary (Sheep's milk) Spain

A firm aged cheese which has developed a rich, buttery and oily texture, with a pleasant bite and underlying sweetness, and the distinctive flavour of rosemary. Cooler climate Cabernet Franc with herbal notes.

THE WINE AND CHEESE MATCH – BLUE VIENED CHEESES

Roaring Forties Blue (pasteurized cow's milk cheese) King Island, off the coast of Tasmania

Smooth, creamy texture with a slightly sweet, nutty flavour; assertive and intense. Rich intense late harvest wines and Icewine.

Ermite (pasteurized cow's milk) Monks of the St. Benoit-du-lac Monastery, Quebec

Sharp, rich and crumbly. Full-bodied, intense Vidal or Riesling Icewine.

Bleu Bénédictin, Abbaye Saint-Benoît, Quebec

Slightly salty, moderate acidity, mid-depth of flavour. Late Harvest Vidal, Riesling Icewine.