

Bite-Sized Wine & Cheese Reference Guide

Inspired by France’s cultural enthusiasm for all things cheese and wine, we designed this pairings cheat sheet to help you craft your own delicious matches. Below, discover a couple common cheeses—French and otherwise—and wine styles that work well with them.

| SOFT CHEESE | BLOOMY CHEESE | BLUE CHEESE | WASHED RIND CHEESE | SEMI-SOFT & SEMI-HARD CHEESE | HARD CHEESE |
|--|--|--|--|--|--|
| <p><i>like...</i> Ricotta Mozzarella Burrata Chèvre</p> | <p><i>like...</i> Brie Camembert Robiola Neufchâtel</p> | <p><i>like...</i> Stilton Gorgonzola Roquefort Danish Blue</p> | <p><i>like...</i> Fontina Gruyère Taleggio Munster</p> | <p><i>like...</i> Havarti Limburger Manchego Gouda</p> | <p><i>like...</i> Pecorino Asiago Parmesan Aged Cheddar</p> |
|  |  |  |  |  |  |
| <p>Prosecco Pinot Grigio Rosé Cinsault</p> | <p>Champagne Chenin Blanc Sauvignon Blanc Pinot Noir</p> | <p>Red Port Sauternes Oloroso Sherry Banyuls</p> | <p>Prosecco Off-Dry Riesling Rosé Gamay</p> | <p>Cava Viognier Rosé Merlot</p> | <p>White Bordeaux Red Bordeaux Cab Sauvignon Syrah</p> |

Ready to take your pairings to the next level? Check out these cheese board tips to turn your next snack into an experience.

Choose Quality Over Quantity

Deliciousness is more important than covering your entire board.

Variety is Key Try to include cheeses of different ages, textures, shapes and colors, made from a diversity of milks.

Slice to Entice Fellow snackers may worry about ruining your masterpiece. Pre-slice some of your cheeses to get them started.

Include edible “serveware” like crackers or bread

Add something savory, like meat or nuts



Sprinkle fresh herbs for a visual pop

Add something sweet, like jam, berries, dried fruit or honey