



Taste the Generations of Craftsmanship

Cheese & Beer, Spirits Pairings

Beer, spirit, and cheese pairings are becoming just as popular as wine and cheese pairings although there is little literature about the subject to date. Below are some general beer, spirit, and cheese pairings.

Bock	Fontina, Gouda, Gruyère, Limburger, Esrom, Tilsit
Brandy	Cheddar, Aged Gouda, Parmesan Reggiano
Brown or Malty Ales	Asiago, Pecorino, Edam, Gouda, Gruyère
Cream Ales	Caerphilly, Lancashire, Cantal
Fruit Beers/Ciders	Brie, Camembert, Cheddar, Romano
Guinness/Irish Stout	Stilton, Gruyère, Gorgonzola, Provolone, Strong Cheddar, Gouda, Brie, Tilsit, Esrom, Cream Cheese with cracked black pepper
Honey Lagers	Stilton
Lagers (general)	Esrom, Tilsit, Limburger, Gouda, Monterey Jack, Swiss, Edam, Provolone
Madeira	Blue cheeses (general), Brie, Camembert, Cheddar, Parmesan Reggiano
Pale Ales/India Pale Ales	Cheddar, Provolone, Gouda, Swiss, Brie, Parmesan Reggiano, Lancaster (strong)
Pilseners	Havarti, Monterey Jack, Mozzarella, Feta, Cheddar
Port	Brie, Camembert, Provolone, Gorgonzola, Cheddar, Blue Cheeses (general)
Scotch	Cashel Blue, Romano, Shropshire Blue, Gouda, Gruyère, Vintage Cheddar (8+ years)