



*Taste the Generations of Craftsmanship*

## White Wine & Cheese Pairings

Brie	Dry white wines. Sauvignon Blanc, Riesling, Gewurztraminer, Chardonnay, Pinot Grigio
Cheddar (mild/medium)	Dry White wines. Riesling, Pinot Grigio
Emmental	Dry white wines. Chardonnay, Sauvignon Blanc.
Feta	Dry white wines. Pinot Gris, Gewurztraminer.
Gouda (aged)	Dry white wines. Chardonnay.
Gruyère	Full white wines. Pinot Blanc.
Havarti (plain)	Medium or dry white wines. Pinot Grigio, Rosés.
Mont St-Benoît	Dry white wines. Chablis, Riesling, Moselle.
Muenster	Aromatic white wines. Riesling, sparkling wines.
Red Leicester	Sweet, acidic white wines. Late Harvest wines.
Romano Procorino	Crisp white wines. Un-oaked Chardonnay.
Roquefort	Sweet white wines. Sweet Riesling, Late Harvest.