

2006 WHITE BURGUNDY • CALIFORNIA PINOT NOIR

Wine Spectator

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100 GREAT CHEESES

BEST WINE MATCHES • DELICIOUS RECIPES



Époisses

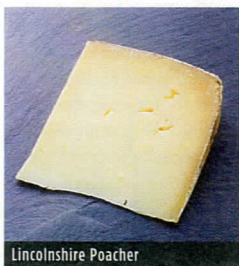


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Producer: Berthaut

For many fans of stinky cheeses, this one bats cleanup. Once made from raw cow's milk, Époisses now uses pasteurized milk. Thanks to modern techniques, however, producers like Berthaut manage to retain much of Époisses' classic character. The potent aroma is of earth, tree bark and meat; the flavor is more subtle. When this 8-ounce bun is allowed to soften properly, it achieves an almost fonduelike texture that calls for spoons, not knives. Pair this cheese with a full-bodied white Burgundy.

through May using the raw milk of Holstein cows. It is aged 14 to 16 months and has a lovely sweet-butter aroma, wonderful crystalline texture reminiscent of great Parmigiano-Reggiano and an incredibly long finish. Some specially selected cheeses are aged 18 to 24 months for Vintage Lincolnshire Poacher. This stately cheese calls for a glass of Vintage Port.



Lincolnshire Poacher

Little Darling



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Producer: Fayette Creamery

Fayette Creamery is the artisanal label for Brunkow, a mass producer of cheese in Wisconsin. Crafted in the style of the French Tomme de Savoie, Little Darling is made from pasteurized cow's milk and ripened using wild molds (as opposed to lab-raised ones) in the cellar. It has a creamy and nutty nose, much like that of mountain cheese. The creaminess on the palate is balanced by sharpness and earthiness, while the finish is lingering and pleasant. Serve this with a floral and acidic white, such as German Riesling kabinet.

Livarot



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Producer: Graindorge

A washed-rind cheese from France, Livarot is named after a village in Normandy. Made from pasteurized cow's milk, this 8-ounce orange disk is wrapped in strips of raffia to help it keep

its shape. Livarot is aged up to three months and emerges soft and springy, with strong barnyard aromas, a lush texture and an earthy sweetness. You could go in a variety of directions with beverage matches, but fruity is a good bet. Try French hard cider or an off-dry German Riesling.

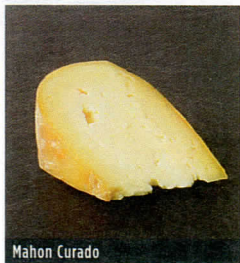
Mahon Curado



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Producer: Coinga

Spain is not known for its cow's-milk cheeses, save this exceptional one from Minorca in the Balearic Islands. Made from the milks of three breeds of cow, this cheese is creamy, nutty and soft when young. As it gets older (Coinga's Mahon Curado is cured for five months), the nose becomes more potent, with strong earthy notes. The texture becomes crumbly, almost like aged Cheddar, and the flavor sharpens with lemony accents, concluding with a pleasing finish. Play to the cheese's earthy side with a Madeira.



Mahon Curado

Manchego



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Producer: Don Juan

Now so well known, Manchego is to Spain almost what Brie is to France. But not all Manchegos are alike; the very firm Don Juan version is made from the pasteurized milk of La Mancha sheep and aged for one year (Manchegos can be aged from two months to three years).