

NEW CHEESE+ ANNUAL

the word on cheese

# culture

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## CHEESE + WINE

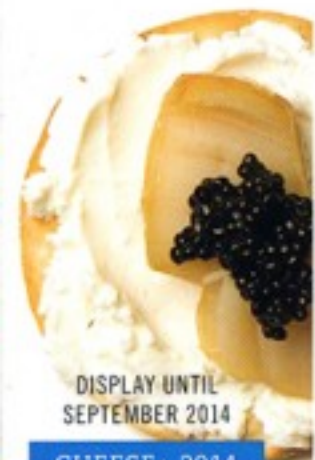
Pairings from France offer an opportunity to explore terroir

WRITTEN BY TARA Q. THOMAS

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If cheese is milk's leap toward immortality, then wine is a grape's bid for eternal life. In the process, both are turned from sweet, simple liquids to savory, layered compositions—ever so delicious, and ever so complicated.

Which is why, when you're looking to get a good grasp of cheese-and-wine-pairing mechanics, it makes sense to look to the source of some of the most famous cheeses and wines in the world: France.

That's not because there aren't great cheeses and wines being made all over the world; it's only that the French have been at it longer than most other countries. The French also have a tendency to focus very tightly on locality—a tendency that's given rise to the adage, "What grows together goes together." Follow this piece of advice through France, and you'll have a fabulous base from which to take off.

### Goat & Sauvignon

The Loire is one of the simplest places to start. While there are some reds made here, whites are more famed, and mouth-wateringly bright and acidic. Those characteristics are what you want when it comes to goat cheese—a type the Loire excels at, yielding nearly three-quarters of the country's entire production. (And France is the largest goat cheese producer in the world.) The region also excels at sauvignon blanc, which has grassy, mineral flavors that echo those of goat cheese. Sancerre makes versions that are powerful enough to tame the funk in a Crottin de Chavignol; Pouilly-Fumé works well, too, the "fumé" (smoked) part of its name

bringing the region's ash-coated pyramids to mind. Value-seekers should trip down the Cher, a tributary of the Loire, where Quincy turns out snappy, herbal whites that can cut through the creamy richness of the local Selles-sur-Cher.

- Crottin de Chavignol** + Hippolyte Reverdy 2011 Sancerre
- Sainte-Maure de Touraine** + Henri Bourgeois 2010 Pouilly-Fumé La Porte de l'Abbaye
- Selles-sur-Cher** + Domaine du Tremblay 2011 Quincy

