

Wine & cheese

Meet the Monger

January 22, 2010

6:00 p.m. – 8:00 p.m.

Meet Cheese Specialist Jake Sigl and the Morels sommelier Erick Lumley, your guides through an exclusive French wine and cheese pairing. You can enjoy their pairings or create your own.

Chaource

(cow's milk)

Double crème cows milk cheese with a light and fluffy texture, slight mushroom smell, with a rich, fruity creamy flavor. When young it is smooth and when aged it becomes very creamy with a nutty salty flavor.

Wine Pairing: Gosset Brut Excellence NV

Tomme de Savoie

(Cow's Unpasteurized)

Mild delightfully nutty flavors, in contrast to its typically funky, barnyard, musty aromas

Wine Pairing: Garrigue Vacqueyras 2006

Mimolette Extra Vieille

(cow's milk)

A hard French cheese dyed with annatto seed and aged for one to two years. This cheese develops a bacon like flavor with a chewy texture.

Wine Pairing: Louis Latour "Grand Ardeche" 2005

Le Chevrot

Goat (Unpasteurized)

A goat's cheese with a vegetal, tart, buttery, nutty flavors and a lush quality. Aged 6 months - 1 yr

Wine Pairing: Bernard Baudry "Les Granges" Chinon 2007

20 Per person plus tax and gratuity