The Little Book of Wine & *Cheese*



Good cheese. *A lovely bottle.*

24 pairings, useful swaps, and a little confidence at the table.

A PRACTICAL GUIDE TO YOUR NEXT CHEESE BOARD

12 cheeses / 24 pairings / 3 ready-to-shop boards

One bite. One sip.

01 Taste separately.

Take a sip of wine. Taste a small plain piece of cheese. Notice sweetness, salt, acidity, texture and how drying the wine feels.

02 Taste together.

Take another bite, then sip again. Compare it with the first sip. A simple observation such as softer, sharper or less fruity is enough.

03 Make it yours.

Use a small portion and change one thing at a time. Try the rind separately. There is no correct answer you must agree with.

Use water between comparisons. Keep bread and accompaniments plain until you know what the wine and cheese do on their own.

Brie

+ *Brut Cava*

Creamy + crisp



WHAT TO BUY

Choose a white brut Cava. Brut describes sweetness; it does not mean rosé or white.

01 WHY IT WORKS

The soft cheese coats the mouth; a fresh sparkling wine gives a lively contrast. Keep the Brie mild enough that the wine still has a voice.

02 TRY A BITE, THEN A SIP

Taste the Brie without its rind, then with it. Does the wine change more with the mushroom-like rind?

EASY SWAP

Camembert / brut Crémant

Serve with: Plain baguette and a few apple slices

Blue Stilton

+ *Tawny Port*

Salty + mellow

WHAT TO BUY

Try an aged tawny Port for amber colour and nutty character. Pour less than a normal table-wine serving.



01

WHY IT WORKS

The wine has enough sweetness for Stilton’s salty intensity. Tawny’s mature flavours offer a different experience from a youthful, fruitier ruby Port.

02

TRY A BITE, THEN A SIP

Take a small bite that includes a little blue veining. Does the sweetness soften the cheese’s sharp edge?

EASY SWAP

Another firm blue / ruby Port

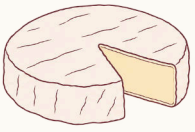
Serve with: Walnuts and unsweetened oatcakes

The easy first evening

Familiar flavours / a gentle start

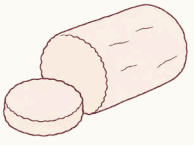
Learn how a soft, tangy or buttery texture changes the same sip.

Brie



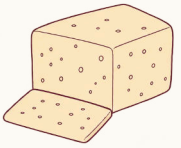
Pairing reference: 01 in the ebook

Fresh Chèvre



Pairing reference: 04 in the ebook

Havarti



Pairing reference: 12 in the ebook

THE TWO BOTTLE STYLES

White brut Cava / Dry Sauvignon Blanc

A list for your table.

Snack-board estimates. Each cheese gets an equal share; you can redistribute the total. Shop to your appetite, package sizes and local availability.

BUY	2 adults	4 adults	6 adults	8 adults
Brie	50g	100g	150g	200g
Fresh Chèvre	50g	100g	150g	200g
Havarti	50g	100g	150g	200g
TOTAL CHEESE	150g	300g	450g	600g
Plain bread	70g	140g	210g	280g
Plain crackers	40g	80g	120g	160g
Apples	150g	300g	450g	600g

WINE PURCHASE

One 750 ml bottle of each chosen style is enough to offer one small 25 ml comparison pour of each to up to eight people, with wine left over. Buy no additional bottles just to complete this plan. Offering more is optional, not part of the tasting requirement.

ALSO ADD

Water, your preferred non-alcoholic drink, clean knives, napkins and plates. Check any accompaniment ingredients for relevant allergens.