

SPARKLING WINES

☛ Most fine Sparkling wines are mainly a blend of Pinot Noir (red grape) & Chardonnay (white grape).

☛ Blanc de Noirs — made only from Pinot Noir; fruitier, rose-tinged, fuller body.

☛ Blanc de Blancs — made only from Chardonnay; lighter, softer, crisp

Levels of Sweetness

Brut Nature — bone dry

Brut — dry, no perceptible sweetness

Extra Dry — slightly sweet

Sec or Dry — noticeably sweet

Demi-Sec — sweet

{ Brut sparklers are great to accompany all sorts of hot and cold appetizers, fried foods, smoked salmon, spicy food — just about everything.

{ Extra Dry, Sec and Demi Sec are great to accompany desserts (especially birthday cakes) and fruits.
{ Serve well-chilled!

Cheese & Wine Pairing Chart

Goat

Goat Cheese
Chèvre
Feta

{ Crisp, light whites: Sauvignon/Fumé Blanc, Pouilly-Fumé,
White Bordeaux, Pinot Grigio & other Italian whites.
Light reds: Beaujolais, Barbera, Rosés

Semi-Soft

Havarti
Edam
Gouda
Mozzarella

{ Light to Medium reds: Pinot Noir/Burgundy, Rioja, Sangiovese/Chianti,
Rhône, Beaujolais, Rosés/White Zinfandel & Sparkling Rosés.
Medium to Full-bodied Whites: Chenin Blanc, Vouvray,
Chardonnay/Burgundy

Double & Triple Crèmes

Brie
Camembert
St. André

{ Medium to Full reds: Merlot, Pinot Noir
Bordeaux, Meritage,
Reserve reds
Chardonnay

Sharp

Cheddar
Aged Gouda
Jarlsberg
Manchego

{ Cabernet Sauvignon, Zinfandel, Syrah/Rhône/Shiraz
Bordeaux, Reserve Rioja, Ribera del Duero, Port
Whites: Chardonnay/White Burgundy

Blues

Roquefort
Montagnolo
Stilton
Morbier
Bleu D'Auvergne
Cashel Blue

{ Sturdy reds: Port, Old Vine Zinfandel, robust Cabernets
Sweet whites: Sauternes, Late Harvest Wines,
German Auslese/Spätlese — also Sherry
Extra-Dry or Demi-Sec Sparkling Wines