



THE EDUCATED GRAPE
Your Personal Guide to Wine Appreciation

Making Sense of Pairing Wine with Cheese and Charcuterie

Thursday, December 10, 2020

The Theme

Wine makes food better and vice versa, right? Of course. So many wine enthusiasts love cheese and charcuterie (dried, cured meats) and enjoy it with regularity. Are we really comfortable with what wines pair best with the various cheese and charcuterie options? In this new themed class, we will feature four wines, white and red, and four cheeses and explore how and why the pair so well together. We will also feature a few different types of charcuterie and cover what flavor attributes they have that bring out the best in the wines. Wine, cheese and charcuterie are ideal for entertaining and sharing with friends and family. At the end of this class, you will have the confidence to prepare dynamic cheese and charcuterie boards and pair it with wines that will elevate your experiences to new heights!

Wine List Suggestions/Recommendations

The wines below are recommendations from some of my favorite wines for pairing with cheese and charcuterie. All wines are available at Central Wine Merchants in Flemington and can be ordered at a dedicated page on their website labeled [The Educated Grape Virtual Wine Classes](#). If you are not able to access these wine selections, open one of your favorite wines you enjoy with cheese and charcuterie from your cellar and we will explore together.

Featured wines in the class	Price
Contadi Castaldi Brut, Franciacorta NV	\$18
2019 Vigneau Chevreau Silex Vouvray	\$18
2018 Ridge Three Valleys, Sonoma County	\$27
2016 Tikal Patriota Malbec Bonards, Mendoza	\$17

Curated Cheese and Charcuterie Board

Brie, Smoked Lardo, Almonds to pair with *Contadi Castaldi Brut, Franciacorta NV*

Humboldt Fog, Chicken Liver Mousse, Soppresata, Dried Cranberries to pair with
2019 Vigneau Chevreau Silex Vouvray

Aged Gruyere, Gorgonzola, Speck, Olives to pair with *2018 Ridge Three Valleys, Sonoma County*

Stilton, Bresaola, Jamon Iberico, Plum Compote to pair with *2016 Tikal Patriota Malbec Bonards, Mendoza*

For more information and to register, visit TheEducatedGrape.com