

TIPS FOR Building the Ultimate Board






IN PARTNERSHIP WITH **culture** the word on cheese

COLOR CODE IT!

Select 3 to 4 colors for a well rounded board



CLICK ON CHEESE BELOW FOR A RECIPE

Cheese	Taste & Texture	Perfect Pairs	Beer	Wine
 AGED GOAT CHEESE	Soft; tangy, walnut aromas, lemony finish	Baguette, fig jam, candied nuts	Farmhouse Ale, Saison	Chenin Blanc
 BLEU D'AUVERGNE PDO	Creamy; spicy flavors of grasses and wild flowers	Apples, honey, Fig cracker crisps	Farmhouse Ale, Wheat	Cahors
 BRIE	Soft + creamy; full, mellow flavor and rich aroma	Grapes, peaches, plums	Farmhouse Ale, Saison, Sour	Beaujolais
 CAMEMBERT	Creamy, butter-texture; mushroomy, nutty, milky	Rustic crackers, caramelized onions	Saison, Wheat Bear	Beaujolais
 COMTÉ PDO	Hard; nutty, fruity and sweet flavor	Biscotti, walnuts, dried fruits	Double IPA, German Pilsner	Beaujolais
 EMMENTAL	Medium-hard; light, sweet, slightly salty taste	Fondue for dipping bread and fruit	Golden Ale, IPA, Wheat	Beaujolais
 ÉPOISSES PDO	Creamy with a strong aroma	Raisin bread, gingerbread	Belgian Double, Double IPA, Stout	Bourgogne Blanc
 FRESH GOAT CHEESE	Smooth and spreadable, with a tart, tangy flavor	Honey, berries, dark chocolate, Florentines	Ciders, Ales brewed with fruit	Champagne
 FOURME D'AMBERT PDO	Semi-hard; mild and fruity with mushroom overtones	Apricot preserves, blackberries	Belgian Triple, Stout	Côtes du Rhône
 GOAT BRIE	Smooth, buttery, yet pronounced flavors	Bayonne ham, French mustard, grapes, pears	Saison, Wheat Beer	Côtes du Rhône
 LANGRES PDO	Fudgy texture; rich, creamy flavor with sour hints	Olives, saucisson sec	Lambic, Saison, Sour	Burgundy
 MIMOLETTE	Hard; nutty-fruity flavor with hints of butterscotch	Salted pistachios, blackberry jam	Belgian Triple, Bock, Porter, Stout	Cahors
 TRIPLE CRÈME	Buttery and rich, slightly salty	Spread on bread with fresh fruit	Ciders, Light Lagers	Champagne