



Fall Into Fromage

IN PARTNERSHIP WITH **culture**

TIPS FOR Building the Ultimate Board

CLICK ON CHEESE BELOW FOR A RECIPE

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

COLOR CODE IT!

Select 3 to 4 colors for a well rounded board



BLUE



MILD



MEDIUM



BOLD

Flavor profile



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