

## C2S SOCIAL THE CHEESE CLUB

Hotel Du Vin, Cheltenham. GL50 3AH  
12.30pm - 2.30pm



## Cheese and Wine Matching



### **Domaine Zind-Humbrecht Herrenweg Gewurztraminer 2010 £24**

If you'd like to experience one of the world's finest Gewurztraminers, treat yourself to this 2010. Tiny yields and good acidity ensured wines that have aged brilliantly. From a top Alsace domaine, this 94 point white is rich, luscious, amazing!

### **Bleu D'Auvergne** – Cows milk, Can be pasteurised or unpasteurised, Non Vegetarian.

Bleu d'Auvergne is a French blue cheese named after its place of origin in the Auvergne region of south-central France. The cheese can be made from raw or pasteurised milk and is sometimes attributed as cow's milk version of Roquefort (although it is much creamier and buttery). It was awarded AOC status in 1975 and is available in both artisanal and industrial versions.

Bleu d'Auvergne is creamy ivory colour, dotted with blue-green mould due to the *Penicillium roqueforti* which gives the cheese its typical bluish-green veins. It is aged for minimum 4 weeks, by which time the cheese showcases its assertive flavours and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.



### **Domaine Michel Thomas Sancerre 2017 £14.99**

From a father and son with an absolute passion for their vines, this is a vibrant, mineral, thoroughbred classic from Central Loire. It is, of course, Sancerre - the world's greatest expression of Sauvignon, a wine of superb elegance and complexity.

### **Ashlynn** – Goats Milk, Unpasteurised, Vegetarian.

A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash coated ring and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour.

Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemon sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

The breakdown that develops beneath the ring becomes increasingly runny and intense as it matures. At this point, Ashlynn makes a great alternative to baked Camembert. Stud with garlic and drench in white wine, then bake for an hour. Goey, goaty perfection.



For any information contact: [alex.gulley@laithwaiteswine.com](mailto:alex.gulley@laithwaiteswine.com) 01452 622469



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### Lornano Chianti Classico 2013 £15.29

Classico is the original and most prestigious Chianti zone, first recognised for quality in 1716. The Taddei family's Lornano estate in the Castellina hills make this superb, 97 point, satin smooth wine purely from Sangiovese, oak aged for 12 months.

### Westcombe Cheddar – Cows milk, Unpasteurised, Non Vegetarian

This Cheddar is Westcombe dairies flagship cheese, a hand-crafted traditional cheddar made in much the same way as it was right over 100 years ago. Today it is honoured with both European PDO status and the much rarer Artisan Somerset Cheddar designation from Slow Food, as well as numerous awards.

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!



### La Voûte Chardonnay 2016 £11.99

Fabulous Grand Cru style Chardonnay with three Golds from Le Chai and Limoux's high vineyards. 2016 was another great vintage, owing to a low yield producing a higher intensity fruit. These ripe, intensely flavoured grapes have produced a superb white with dazzling lemon fruit and subtle spice

It's important this the wine is served only slightly chilled so you can really enjoy the flavour profiles that compliment the Brie.

### Brie De Meaux – Cows Milk, Unpasturised, Non Vegetarian.

Brie de Meaux, named after the town of Meaux, is a French cheese produced in the region of Brie, located 50 kilometers to the east of Paris. In 1814, the European Tournament at Congress of Vienna, awarded Brie de Meaux the "Le Roi des Fromages" (The King of Cheeses) for its unarguable flavour and texture.

This is a raw milk cheese covered with a bloomy rind, a result of inoculation with *Penicillium Candidum* molds. As the cheese ages, the rind develops red or brown patches. When nearly half of the straw coloured pate is ripe and soft, it indicates Brie de Meaux is ready for consumption.

Brie has a milk and rich taste underlined by sweet and buttery flavours of mushrooms or truffles and almonds.



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