

Chardonnay

Keep it simple with wine & cheese

When choosing a cheese for a chardonnay pairing, it's best to pay attention to the oak in the wine.

- **Soft and creamy cheeses** like Brie and Camembert. These type of cheeses works with almost **any type of Chardonnay**. Soft and creamy cheese is usually the best for Chardonnay cheese pairing.
- **Semi-hard cheeses** from the Alpes, such as Gruyère, Comté, and Emmental, is best paired with **Oaked Chardonnay**. Heavily oaked chardonnays are a good match for the bold and complex flavors.
- **Delicate fresh cheeses** like Mozzarella, Ricotta, Feta and Halloumi are best paired with an **Unoaked Chardonnay** or a sparkling Chardonnay. Unoaked chardonnays have a lean, crisp feel that pairs beautifully with mild, semi-soft cheeses.

