

# CHEESE & WINE

FRIDAY 20 JANUARY 2012



## LA FROMAGERIE CHEESE BOARDS ..... £8.75 small / £13.50 large

Seasonal, perfectly ripe cheeses carefully selected to complement each other.

Served with our award winning LA FROMAGERIE handmade cheese biscuits. **CARAWAY, CHARCOAL, OAT & 100% RYE.**

All cheeses are subject to market availability. The Cheese Room staff may substitute a cheese when necessary.

### SPANISH CHEESE BOARD

#### SERVED WITH MEMBRILLO

**BALANCHARES CENIZA RULO, ANDALUSIA, goat**

The vegetable ash gives a mossy, fresh edge to the flavours.

**MURCIA AL VINO, MURCIA SE SPAIN, goat**

This traditional style cheese has had a washing in wine to give it an added fruity taste, to an otherwise quite light cheese.

**IDIAZABAL, NAVARRE, ewe**

The fruity spicy flavours have a certain creaminess to the texture.

**FARMHOUSE MANCHEGO, LA MANCHA, ewe**

Hard crumbly texture with a dry fruity taste and often served as a dessert cheese with the sweet fruit cheese Mebrillo.

**PERALZOLA AZUL, LA PERAL, ILLAS, ewe**

Roquefort style, but less aggressive on the palate and with a lovely nutty blue vein to give acidity.

### FRENCH CHEESE BOARD

**CHABICHOU, POITOU, Goat**

Fresh tasting soft, yet quite close textured cheese

**COULOMMIERS, ILE DE FRANCE**

A velvety white crust housing a mellow rich cheese

**SALERS D'ESTIVE, AUVERGNE, Cow**

Firm texture with a definite edge when aged, in the style of a cheddar

**LANGRES, CHAMPAGNE**

Inside is a rich, moist, spicy cheese which should be almost melting

**BLEU DE GEX, HAUT Jura, Cow**

Threads of blue veins work their way through the creamy, crumbly pate

### ITALIAN CHEESE BOARD

**CAPRINI FRESCHI, Piedmont, Goat**

A fresh, creamy goat's milk cheese with a tangy blackcurrant taste

**SCIMUDIN, Lombardy, Cow**

Bloomy white crust houses a deliciously silky, smooth cheese

**PECORINO MONTEFALCO, Montefalco, Umbria, Ewe**

The cheese tastes sweetly nutty and earthy and is a real treat.

**TALEGGIO DI VALBREMBANA, Bergamo, Cow**

The texture is creamy with a rich, melting quality

**GORGONZOLA DOLCE, Piacenza, Lombardy, Cow**

A very melting pate and the blue veins gently bleeding into the curd

### SEASONAL FARE

**VACHERIN DU MONT D'OR, Haut Daubs**

The season for the traditionally hand made cheeses is short; they start to trickle in at the beginning of October until the end of March. The product is superb with a meltingly rich clotted cream taste. The billowy crust is washed pinky peach with an earthy sappy aroma. The bark around the cheese helps to achieve its texture and perfume.

Please be aware a baked Vacherin du Mont d'Or will take 40 minutes

### SUGGESTED PAIRINGS

175ml 75cl

White: **CHATEAU BOUSCASSÉ, GASCONY**.....£6.90 £27.45

Maumusson-Laguian, Midi-Pyrénées. 80% Petit Corbu grape, 20% Petit Manseng. Alain Brumont's wines are always well structured and full of interesting flavours. This has a fresh citrus zesty taste with exotic tropical flavours and a hint of honey, which marries perfectly with fish and seafood, and fresh goat's cheeses.

Red: **CAMINS DEL PRIORAT, GRATTALOPS**.....£8.40 £33.50

50% Carignena, 40% Gamacha, 10% Cabernet Sauvignon. Alvaro Palacios came to Grattalops in 1989 to work his magic on this rugged and difficult terrain, producing exceptional wines with Camins being the entry level, well priced for this wine. The terraced slopes are planted with vines aged from 10-50 years, and the wine spends 8 months in older French barrels to attain its full and fruity flavours of mineral and spice with softer tannins.

White: **PINOT GRIS, L.KIRMANN, EPFIG**.....£5.20 £20.50

This domaine is in Epfig, some 50km south of Strasbourg. The estate has been in the family for three generations and now run by Olivier who took over in 1996, and follows a winemaking simple philosophy of respect for the terroir and the vines and purity of taste. A medium full body on the palate with good texture and structure coating the mouth

Red: **DOMAINE MONTROSE, TOURBES**.....£6.15 £24.45

40% Merlot, 30% Syrah, 30% Grenache A beautiful wine for easy Spring to Autumn drinking to pair with grilled meats and cheeses. Deep gamet with purple hint and a full bodied aroma of red fruits, blueberries, spice & tobacco.

Beer: **BIERE FROMETON, PAYS BOULONNAIS, 75cl, 7%**.....£10.40

Best served lightly chilled. The Beer Frometon was developed in collaboration with Philippe Olivier, a Master-cheesemonger based in Boulogne. The mixture of the malted barleys and choice of an aromatic hops is how this beer draws its original perfume.

White: **GAVI DI GAVI, PIEDMONT**.....£8.70 £34.75

From the Gavi growing area on South facing slopes. Made from Cortese grapes of 40 year old vines this is a vibrant and full bodied wine. It has citrus and floral notes with hints of apricot, pineapple and peach. A smooth honeyed finish.

Red: **SANGUE DI DRAGO, TRENTO**.....£10.75 £43.00

100% Teroldego grapes. This is considered the prince of wines from Trentino, and on first impact there is a very rich, fruity and darkly violet intensity. Very good when partnered with rich meat dishes, venison and game, reduced wine sauces, and fully matured cheeses.

Beer: **PITFIELD ORGANIC ST GEORGE'S ALE**.....£6.55  
**EPPING, ESSEX 550ml 4.6%**

A handmade beer using 6 different varieties of hops and 3 different types of malted barley. St George's Ale has a complex flavour with the initial first delicious hit of salty sweetness..

White: **CHIGNIN MARECHALE, SAVOIE**.....£6.00 £23.90

Chignin grape. Perfect for fondue and Raclette, as well as young fruity cheeses such as Beaufort and Reblochon. A clean refreshing herbal taste. Rene Quenard's vineyards reach up to the snowline and that means the vines are harvested later and the wines have a more intense flavour.