

## THE CHEESE ROOM AT CHRISTMAS

Many of you will have seen the mountain of cheese arriving. Our staff are on hand to assist you with your selection, advising on storage and all important pairings. When choosing selections, we recommend you come on the day and have all your cheese freshly cut to order, giving you the chance to taste cheese as you make your selection.

It does get very busy, we aim to offer swift & efficient service, at times there may be a short wait to enter the cheese room. We very much appreciate your patience.

---

## PLACING ORDERS FOR CHRISTMAS

Customers are welcome to pre-order cheese for Christmas, Please note that the minimum order value is £40.00

Should a cheese you have requested not be available, unripe or not in good condition, the cheese room will choose a substitute for you. If you would prefer them to not make a substitution please let them know at the time of ordering.

\*All orders must be accompanied by a credit card. Deliveries in Central London can be arranged on request Please note that the last day for over night courier deliveries will be Monday 21<sup>st</sup> December. Last day for customer deliveries in central London is Wednesday 23<sup>rd</sup> December.

For further details please telephone la Fromagerie: 0207 9350341

-----  
If one time in the year embraces the family it is Christmas and New Year, and we think that a large platter of cheese is a super way of sharing and enjoying gatherings such as this.

This year we have put the emphasis more than usual on the small artisan cheesemaker simply because they epitomize what La Fromagerie is all about and the continued close associations we have embraced over the years. We have seen sons take the helm from their father, **Roman Olivier** from **Philippe and the sons of Gaugry** and **Morin** where we get **Epoisses** and **Cantal** and **Fourme d'Ambert**. This secures the future of the cheeses we love and the respect for tradition and terroir that separate the artisan cheeses from the factory options.

## UK CHEESES

**Cheddar** and **Stilton** are always the stand-alone cheeses for Christmas, but also why not try **Lincolnshire Poacher** with its nutty fruity almost **Gruyere** chewiness, and pair with **Stichelton**, the unpasteurised blue cheese from the Nottingham area.

The Irish washed rind cheeses are always superb at Christmas, the micro-climate in southern Ireland ensures the rinds will be perky and the buttery texture beautifully aromatic and savoury. We are pacing the maturing of **Wigmore** and **Waterloo**, and we proudly display them with the texture just verging on dense clotted cream. The English version of **Camembert**, **Tunworth**, is also being carefully ripened in our cellars and the flavours are rich, nutty with a lovely earthy mushroom aroma on the rind.

## FRANCE

As we cross the channel to **France** and beyond, we have our specially aged **Comte** from **Les Fins** waiting in the wings to be your cheeseboard centerpiece, and our selection of **Jura** wines are a superb accompaniment to this cheese. Our signature cheese **Beaufort Chalet d'Alpage**, beautifully aged and tasting like fresh hazelnuts to enjoyed with the **Savoie Chignin Bergeron**, and we have a high mountain **Tomme Val d'Iserre** as well as **Morbier**, **Reblochon** and **Blue de Gex** to complete an alpine selection. The **Vacherin Mont d'Or** from **Haut-Doubs** is at the height of its season now, and we have some from the **Mamet farm** in **Les Frenelot** not far from **Les Fins**. Quite unlike other producers, they only use the milk from their own herd and production is very small.

The cheese scoops out of the box like cream, but also remember it is an ideal cheese to bake in the oven – simply wrap in foil and bake for 40 minutes and it is an instant fondue. Our **goat's cheeses** are simple and delicious, and we have had made little stars of **Poitou goat's** cheeses to make the cheeseboard sparkle.

## ITALY, SPAIN & the REST of EUROPE

We have selected cheeses that represent not only their heritage but the best that the season can offer. Look out for washed rinds, blue cheeses and hard cheeses, from high up in the Alps to the islands off the coast of the Mediterranean.

## Not forgetting...TRUFFLE BRIE

We are already taking orders for our most decadent cheese, and we expect to be making these cheeses every night at midnight right up to Christmas to keep up with demand.

## CHEESE ACCOMPANIMENTS

New Season Fig Balls, juicy Black Figs preserved in vine leaves. Quince Paste & Dried Muscatels. Homemade chutneys. Walnuts from Perigord. Artisan Breads including bread from Poilâne & various cheese biscuits are also available.

## WINE & CHEESE PAIRINGS

Whether sweet, dry red or crisp fresh white, there is a wine to suit every cheese. We are delighted to help with your selection – a perfect gift for anyone who appreciated good wine. The cheese room can organise a selection of cheese to complement the wines. The wines come packed in smart black boxes finished with our grey ribbon.

## APERITIF

### Floc de Gasgogne Domaine d'Ognoas £12.75

A blend of: Gros Manseng/Colombard/Ugni Blanc Aperitif from Gascony which has a little Armagnac added to a sweet wine. Serve over ice

## WINE BOX SELECTIONS

### HOUSE SELECTION £36.00

#### Chateau Le Roc Domain Frontonnais

A bottle of each: White, Red & Rosé.

### HAUT SAVOIE £37.65

#### Chignin Bergeronelle, Rene Quenard, Savoie

Chignin grape. Perfect for fondue and Raclette

#### Gamay Savoie, Rene Quenard E. France

Fruity light wine in the classic Beaujolais style and perfect for all Savoie cheeses.

### TUSCANY £70.70

#### Granchaia Selezione 2003 Le Macie del Ponte alla Granchaia, Gaiole in Chianti, Tuscany

Cabernet Sauvignon grapes. This is a wine of exceptional depth and elegance with rich, full dark berry fruit flavours. It is produced from hand-picked estate-grown grapes, and has been aged in 225-litre French oak barrels for 14 months. It is from a small estate which is fast gaining a reputation for its modern style wines made using traditional methods. The beautiful label is from a Howard Hodgkin painting by kind permission of the artist.

#### Vermentino Rosso, Apuana Hills, Tuscany

A rare Tuscan grape variety from old vines. Overlooking Viareggio, (not far from the Carrara marble caves, Tuscany). Bold full bodied wine, tasting robust and spicy. Perfect with aged Pecorino, or with the local Lardo cured 'fat' which you shave into fine ribbons and place onto hot Pagnotta slices then drizzle with honey

### NORTHERN ITALY £50.00

#### Valtellina Superiore Cà Morrei Sondrio in the Valtellina Hills

Nebbiolo grapes (Chiavennasca in local dialect) Sandro Fay's premier wine has a broad and refined nose which, with barrique ageing, enhances the elegant and full bodied well structured flavours. The ripe fruity taste has an individuality and personal style typified by this Estate and the dry light tannic edge can be quite austere on first taste, mellowing as it warms on the palate. A superb wine for all food and cheese

#### Costozza Rosso del Veneto Montecchio e Casetta Vineyard, Veneto

100% Cabernet Sauvignon Matured in small oak Barriques & in the bottle for one year, this is a wine of great character and style with a long and more complex smooth velvety toasty finish. A perfect accompaniment to food, and especially to cheeses from the region such as aged Monte Veronese or Ubriaco. The beautiful Estate has elegant gardens and fine stone cellars.

## SOMETHING SPECIAL

French White: **Chateau Montus Pacheranc du Vic Bihl Sec, Gascony £20.80** Petit Manseng grape. Alain Brumont's deliciously aromatic dry wine with a citrus zest and grassy aromas matured in new oak barrels on its lees (wine sediment). Try with Oysters

French White: **Chignin Bergeron 2005 'La Cigale' Les Tours, Chignin, France £28.80** 100% Roussanne The vines follow the snowline to Mount Ronjoux, and therefore late harvested, and kept for 18 months in new white oak casks. The robe is a brilliant yellow with an intense and complex aroma of toasted wood with vanilla. There is ripe apricot with a delicate floral intensity that lingers. This is a truly exceptional wine in tune with its terroir. LIMITED

Italian White: **Verdicchio Castelli Jesi Villa di Bucci DOC, near Castelli di Jesi, Ostra Vetere, Marche £37.95** 100% Verdicchio. 13.5% Alcohol. Vaged 2 years in oak and then 6 months in the bottle. The colour is light golden with a complex flora which could be mistaken for a fine Burgundy. The flavours are well balanced and classy in that smooth first taste opening out to delivery ripe acidity on the finish. If you feel Verdicchio is a wine of little interest this will definitely change your mind. Excellent matches for appetizers, first course especially seafood, white meats and fresh light goat's cheeses. Can be laid down for up to 10 years

French Red: **Santenay, 'Beauregard'. Cotes d'Or, southern Burgundy £30.00** Pinot Noir grapes. Vieille Vignes means that the vines are aged at least 60 years ensuring a richness and concentration to the wine. Being a wine from the southern part of the Cotes d'Or the tannins are subtle with lots of ripe scented smoky fruit. An attractive wine when drinking young, but ageing results in a more complex style. Nicolas Potel is a young upcoming winemaker who is making quite a name for himself.

French Red: **Chateau Montus Madiran Cuvée Prestige 1998, Gascony SW France £44.05** 80% Tannat, 20% Cabernet Sauvignon. This is a special selection by Alain Brumont of their famous red wine. The forward taste of fruit is evident but there is also spice, tobacco and a long lingering softer style tannin. A fine wine to drink on its own or with cheese of the region. Limited quantity

Italian Red: **Amarone della Valpolicella Classico 1999 Villa Spinosa, Jago, Negrar in Valpolicella £40.35** Corvina Veronese and Corvinone 70%, Rondinella 25% & Molinara 5% grapes. Deep garnet red with full fruity, dark dry raisin fruit aromas. Rich in the mouth with an intensity giving spice and heat to a smooth, slightly dry finish. This is a thought-provoking wine to be enjoyed with roast meats including game, but equally to be taken on its own when relaxing after a hard day's work. This vintage was exceptional and the supply is limited

Italian Red: **Brunello di Montalcino 2001, San Polino Estate, Tuscany £62.05** A relatively new winemaker rising rapidly in the wine firmament with an organic wine richly dark ruby red with flavours of black cherry, plum, liquorice and sweet wood. A huge flavour sensation, with complex tastes of orange and minerals. Well structured tannins complete this classic Tuscan wine for enjoying with aged Pecorino to game stews and roasts

Italian Red: **Brunello di Montalcino Helichrysum 2003, San Polino Estate, Tuscany £65.00** The vineyards are not over-planted and this special selection of only 1600 bottles per vintage takes its name from the Helichrysum herb growing wild in the fields around the vineyard.

This wine's bouquet is reminiscent of the wonderful aromatic perfume of the herb, which the Estate decided to dedicate the name to the wine. A little more expensive than the Brunello we normally have from San Polino, but well worth tasting if you are fancying a very fine wine. The Estate is bio-dynamic and the wines are not filtered, so allow to breath before pouring and maybe even carefully decant.

## CHRISTMAS SELECTION £125.00

**2 Bottles Cremant de Bougogne**  
**2 bottles Soave Classico Balestri Valda 'Lunalonga' 2006, Monte Carniga, Sengialta, Verona**

80% Garganega, 20% Tebiano Soave. A deliciously delicate Soave, quite unlike the more commercially produced wines. The estate is run by the Rizzotto family, and the wines have the refined excellence defining their quality. This is a true expression of the style with a pale, ethereal colour which tastes freshly acidic like a crisp Golden Delicious apple.

**2 bottles Chateau Sancrit 2005 Bordeaux Superieur Saint-Andre-de-Cubzac, Gironde**

70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc. Good body and fruit as well as well defined tannins. Lovely with roast turkey or goose.

**1 bottle Pacheranc de Vendemiaire October 1997**

100% Petit Manseng grape. Barrique aged dessert wine with a sweet spicy taste, rich in glycerine silky texture and the scent of harvest fruits, evident in wines from South West France. Delicious with Foie Gras or even Christmas Pudding

## SOMETHING DECADENT

**Recioto di Soave DOCG Balestri Valda £30.60**

Monte Carniga/Monte Campagnola/Sengialta, Verona 100% Garganega. 14% Alcohol. Recioto sweet wine is derived from taking the ripest possible grapes from the upper part of the bunch, and drying them for 6 months before pressing in March. This wine has a beautiful rich yellow/gold brightness in the glass with an intense, softly fruity aroma, with sumptuous sweet juicy flavours etched with almond. Sip slowly and enjoy with hard Ewe's Milk cheeses, or Foie Gras, as well as desserts

## BESPOKE FESTIVE GIFT BOXES

Chic handmade black boxes finished with ribbon filled with all manner of festive fare; customers are welcome to make their own selection, however we would be delighted to choose for you. We are also delighted to offer a **bespoke corporate gift boxes service** please email: [moxon@lafromagerie.co.uk](mailto:moxon@lafromagerie.co.uk) with your requirements. Telephone the shop for further details: 0207 935 0341. Deliveries within central London can be arranged on request

## LA FROMAGERIE GIFT VOUCHERS

For when it is impossible to choose...Available in our shops or by MAIL ORDER Available in £10.00 denominations - Gift vouchers can also be redeemed against our tasting events & used in the shop or tasting café. \*prices start around £50 for the tasting events.



## CHRISTMAS 2009 CHEESE & WINE PAIRINGS

LA FROMAGERIE  
2 – 6 Moxon St  
London W1U 4EW  
[www.lafromagerie.co.uk](http://www.lafromagerie.co.uk)  
Tel: 020 7935 0341

Nearest Tube: Baker Street or Bond Street  
Monday - Friday 8.00am – 7.30pm  
Saturday 9.00am – 7.00pm Sunday 10.00am – 6.00pm



We support the wedge card scheme

We would like to wish all our customers a very  
**Merry Christmas & a Happy New Year**