

CHEESE TYPES		WINE MATCHES
fresh or less-aged cheeses	young Asiago, <i>crescenza</i> , young Mahón, Humboldt Fog, feta, young <i>pecorino toscano</i>	light, fruity, high-acid white wines Sauvignon Blanc/Sancerre, Pinot Grigio, dry Riesling, Grüner Veltliner, Chenin Blanc/Vouvray, Albariño; dry rosés
more-aged firm cheeses	Cheshire, aged Asiago, Cantal, Cheddar, Mahón, Manchego, <i>pecorino toscano</i>	full-bodied red wines Cabernet Sauvignon/Bordeaux, Merlot, Chianti, Barbaresco, Barbera, Barolo, Rhône, Languedoc, Ribera del Duero, Rioja, Sangiovese, Syrah/Shiraz, Zinfandel
	Cheddar	port vintage, tawny
hard well-aged cheeses	Parmigiano-Reggiano	sparkling wines Champagne, prosecco, cava
	Parmigiano-Reggiano, dry Jack, Mahón, aged Manchego	dry sherries <i>fino</i> , Manzanilla
aged cheeses with nutty or sweet flavors	Gruyère, Comté, raclette, Gouda, Emmentaler	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
	Gruyère, Comté, raclette, Gouda, tomme de Savoie	light- to medium-bodied red wines Beaujolais, Dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/red Burgundy
	Gruyère, Comté, Gorgonzola <i>naturale</i> , Stilton, Valdeón	dessert wines with nutty and caramel flavor Madeira, <i>vin santo</i> , off-dry sherries (amontillado and oloroso)
bloomy-rind cheeses	Brie, Camembert	sparkling wines Champagne, prosecco, cava light- to medium-bodied red wines Beaujolais, dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/red Burgundy
double- and triple-cream cheeses	Brillat-Savarin	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
washed-rind cheeses	Morbier	sparkling wines Champagne, prosecco, cava
	Morbier, Époisses de Bourgogne, Fontina, Muenster, Pont-l'Évêque, Taleggio	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
	Fontina, Pont-l'Évêque, Taleggio	light- to medium-bodied red wines Beaujolais, Dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/Burgundy
	Taleggio	full-bodied red wines Cabernet Sauvignon/Bordeaux, Merlot, Chianti, Barbaresco, Barbera, Barolo, Rhône, Languedoc, Ribera del Duero, Rioja, Sangiovese, Syrah/Shiraz, Zinfandel
blue cheeses	bleu d'Auvergne, Cashel blue, Fourme d'Ambert, Roquefort	dessert wines Sauternes, late-harvest Sauvignon Blanc
mild to medium-intensity blue cheeses	Cashel blue, Fourme d'Ambert, Gorgonzola <i>dolce</i>	sparkling wines Champagne, prosecco, cava
buttery blue cheeses	Stilton, Cashel blue	off-dry sherries amontadillo, oloroso
powerful blue cheeses	Gorgonzola <i>naturale</i> , Stilton, Valdeón	dessert wines Madeira, <i>vin santo</i> , off-dry sherries (amontillado and oloroso), vintage or tawny port, Sauternes