



**Fleur Verte – Le Chèvrefeuille S.A., Périgord, France**

Fleur Verte is a pasteurized goat milk cheese aged for just about four days before being wrapped for shipment. Named for its appearance, Fleur Verte or ‘Green Flower’ is produced by the small, artisan goat cheese company, Le Chèvrefeuille S.A., in Périgord France, east of Bordeaux. Charming in appearance and flavor, this five pound wheel boasts a scalloped perimeter, giving it a daisy shape while dried thyme, tarragon and crushed pink peppercorn coat the exterior and perfume the chalk-white interior. Scented with Provençal countryside aromatics, this cheese offers a moist and delicate texture, fresh, clean flavors that are distinctly herbaceous, and a tangy, lemony finish. The bright tang and fragrant herbal notes in the cheese complement this aromatic blend of 80% Moschofilero and 20% Sauvignon Blanc from Greece, coaxing more of the Sauvignon characteristics (as in key lime and grapefruit) to the forefront.

**Wine Pairing: 2017 Semeli Oreinos Helios White, Peloponnese, Greece**



**Saint Angel – Fromagerie Guilloteau, Rhône Alps, France**

Saint Angel is a soft-ripened, pasteurized triple crème cow milk cheese made in the Rhône Alps region of France. Similar to a double cream cheese (like Brie), Saint Angel is made by adding extra crème to the milk before the curd has formed. As a triple cream, Saint Angel offers a higher percentage of butterfat than a double cream and goes through a unique process called “ultra-filtration,” where the whey is drained from the milk before the coagulates are added. This results in a creamier, more protein and calcium-dense cheese – almost 3x more calcium than typical soft-ripened cheeses! Rich and creamy with a pleasant fresh dairy tang, Saint Angel pairs delightfully with this lush, lemon curd and honey-tinged Chardonnay from Burgundy, France. The decadent buttery notes in the cheese bring out flavors of orange peel and limestone in the wine.

**Wine Pairing: 2017 Domaine Henri Perrusset Mâcon-Villages, Burgundy, France**



**Etxegarai – Mitica, País Vasco, Spain**

Etxegarai, pronounced Etch-eh-gah-ray is a raw sheep milk cheese aged 6 months and smoked over Hawthorne and Cherry woods. Produced in the Pays Basque region of País Vasco, Etxegarai was originally created by accident, when Spanish cheesemakers who stored their wheels near the fireplace (to quicken the drying process), unintentionally infused a pleasantly smoky flavor into the finished product. Very similar in texture and flavor profile to the better known Idiazabal, Etxegarai offers a fun interplay of smoky, bacon-like notes contrasted with buttery and lemony flavors. The savory quality in the cheese pairs seamlessly with this subtly earthy Tempranillo from Ribera del Duero, Spain, accentuating notes of roasted coffee and baking spices in the wine.

**Wine Pairing: 2015 Bodegas y Viñedos Lleiroso Luz Millar Roble, Ribera del Duero, Spain**



**Mèkkerstee – Treur Kaas, Woerden, Netherlands**

Mèkkerstee is a raw, organic sheep milk cheese made in a Gouda style by Treuer Kaas, a family owned cheesemaking company established in 1955. Specializing in traditional sheep milk Gouda cheeses along with goat and farmhouse cheeses, the company is currently run by second generation brothers, Daan and René Treuer in Woerden, in the central Netherlands. In a temperature and humidity-controlled warehouse and cellar, Treur Kass ages up to 1,000,000 kg of cheese at a time on wooden shelves and covers the cheeses in the thinnest plastic coating possible (to protect the crust), allowing them to mature optimally and develop complex flavors. One year of aging imparts nutty, butterscotch and caramel flavors to this cheese along with that addictive, salt crystal crunch. The rich, slightly sweeter notes in the cheese accentuate the more savory elements of eucalyptus, wild mint and leather found in this robust Cabernet Sauvignon from Australia.

**Wine Pairing: 2016 Shottesbrooke Cabernet Sauvignon, Langhorne Creek, Australia**