ENJOY IT'S FROM EUROPE
Cheeses of Europe
Virtual Tasting with Janet Fletcher
On Today's Cheese Board

Vivarois Goat Cheese Log

Ferme de Jouveneuse Camembert Fermier

Paul Dischamp Cantal PDO

Fromagerie Arnaud – Fort des Rousses Comté AOP 12 months

Bongrain Saint Agur
Suggested Wines

Pavette Sauvignon Blanc, Washington

Milou Rouge, a Rhône Blend, France
About Cheeses of Europe

The Cheeses of Europe Marketing Council: Composed of French dairy farmers and cheese firms, the Council is led by The French Dairy Inter-Branch Organization (CNIEL) and by the French Goat milk producers and processors Association (ANICAP). The Council’s mission is to create awareness about the variety of the cheeses of Europe available in the US market and the multiple ways that American consumers can incorporate the cheeses into their diets, their recipes and their lifestyles.

The Cheeses of Europe Marketing Council develops national and regional programs to build awareness and demand for The Cheeses of Europe throughout the United States and the world. Our goal is to create an appealing impression of imported cheeses of Europe that sets them apart as a unique group and strengthens their competitive position in the growing specialty cheese category.

FOR MORE INFORMATION
• Website: https://cheesesofeurope.com/
• Instagram: https://www.instagram.com/cheesesofeurope/
• Facebook: https://www.facebook.com/cheesesofeurope/
• YouTube: https://www.youtube.com/channel/UCxzTIITbg4f4Z9mnSc6FTpQ
• Pinterest: https://www.pinterest.com/cheesesofeurope/_created/
Aged Goat Cheese Log
Goat’s milk/Nouvelle-Aquitaine (W. France)

• One classic chèvre: two delicious textures
• Warm it! Drizzle with honey.
• Look for the “cream line.”
• Dense, creamy, lemony
• To drink: Sauvignon Blanc, Sancerre, wheat beer
Camembert
Cow’s milk/Normandy

- “bloomy” rind
- like Brie but smaller and (sometimes) stronger
- buttery texture; mushroom aroma
- Eat the rind? YES!
- To drink: Beaujolais, dry cider, saison, wheat beer
Cantal PDO
Cow’s milk/Auvergne

- One of France’s most ancient cheeses
- Young: 1-2 months
  Mild, buttery and sweet
- Medium: 3 to 7 months
  Nuttier and tangier; Cheddar like
- Mature: 8 months or more
  Crumbly, bold and tangy
- To drink: Beaujolais, pale ale
Comté PDO
Raw cow’s milk/Franche-Comté

- France’s top-selling PDO cheese
- Great melter! Perfect for fondue.
- Aging: 4 months to 2 years
- Natural rind; sometimes “eyes,” sometimes not
- Smooth and creamy
  Aromas of brown butter, nuts, sauteed onion
- To drink: Pinot Gris, Chardonnay, doppelbock, maibock
Fondue with Comté

- Grated Comté
- Garlic
- White wine
- Mixed peppercorns
In a Comté aging cellar

Véronique Rivoire-Jacquemin

One of the few women in the Comté affinage business
Saint Agur
Cow’s milk/Auvergne

- Super mellow, creamy, buttery, luscious
- Enjoy with pears, figs, apples; in salads; on a burger
- Similar to: Bleu d’Auvergne, Fourme d’Ambert
- To drink: late-harvest dessert wine, Belgian tripel
Merci beaucoup!