

A Guide to Pairing Wine and Cheese

by Ian White on February 04, 2013

Most believe that wine and cheese are naturally paired, but the truth is that it's actually quite a difficult feat. Many pairings are terrible, and others are so good that wine-lovers cringe. But don't fret, we've asked the experts and found some of the most tasty pairings just for you.



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SAKÉ + PORT

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"Point Reyes Farmstead Cheese Co.'s Tomme de France cheese has an intense buttery flavor complements the toasted nut flavors of the Tawny Port, to create a Crème Brulee effect that truly is a match made in heaven." –Jill Giacomini Basch, Owner, Point Reyes Farmstead Cheese Co.