



BRITISH CHEESE AND ENGLISH WINE ARE PERFECT PARTNERS

The age old dilemma of which wine to pair with which cheese has been answered as the British Cheese Board and English Wine Producers join forces to match the perfect partners.

Britain produces over 700 varieties of cheese and there are now well over 300 vineyards in England. As we continue to demand locally sourced produce, it is the ideal time to discover the best that our country has to offer.

“Our wines and cheeses are easily rivalling those made in other countries” says Nigel White, Secretary of the **British Cheese Board**. *“Regional British cheeses are growing in popularity and winning awards for their quality and excellence.”*

Not only do wines and cheeses from the same area tend to enhance one another because they have been formed from the same soils and endured the same weathers, but buying British will cut down on food miles.

Julia Trustram Eve of the **English Wine Producers** says: *“Breaking with traditional recommendations we would suggest that not all cheeses go well with red wine, although English reds do go particularly well with a vintage or farmhouse cheddar. Perhaps surprisingly, some of our deliciously aromatic dry and medium white wines genuinely complement many cheeses. As a rule of thumb we would suggest that the whiter the cheese the better it goes with white wines.”*

Enjoy a dry white wine such as Three Choirs Parson’s Leap with a Farmhouse Red Leicester or a regional pairing such as Camel Valley ‘Cornwall’ Brut with Cornish Yarg. If you like a touch of oak in your white wine then perhaps try a glass of Denbies Coopers Brook with a Mature Cheddar such as Davidstow. Or if you are looking for some more unusual pairings then a glass of sparkling Chapel Down Century Extra Dry NV perfectly complements Blacksticks Blue or a creamy Shropshire Blue.

British cheese has also been gaining a huge number of supporters including **Raymond Blanc**, the master of French cuisine. Raymond told the British Cheese Board that: *“The UK cheese industry represents the greatest agricultural victory in Britain and many British regional cheeses are of an exceptional standard and a triumph for Britain.”*

BRITISH
CHEESE
BOARD





The Ultimate Cheese & Wine Pairings

Produced by the British Cheese Board and English Wine Producers

Suggested Wine	Suggested Cheese
Sparkling	
Camel Valley 'Cornwall' Brut 2005 £16.95 available from www.camelvalley.com	Cornish Yarg
Chapel Down Century Extra Dry NV £15.99 available from Sainsbury's and www.chapeldownwines.co.uk	Blacksticks Blue/Shropshire Blue
Denbies Greenfields Cuvee 2004 £21.99 available www.denbies.co.uk	Cornish Yarg/Shropshire Blue & blended cheeses such as White Stilton & Cranberries
Hush Heath Balfour Brut Rose 2004 £29.99 available from Bibendum	Cornish Capra or a similar goats cheese
Still Dry White	
Three Choirs Parson's Leap 2006 £5.69 available from Morrisons	Farmhouse Red Leicester
Three Choirs Bacchus 2006 £6.25 available from www.threechoirs.com	Davidstow mature cheddar
Oaked Dry White	
Denbies Coopers Brook £6.25 available from www.denbies.co.uk	Blacksticks Blue/Davidstow Mature Cheddar
Medium Dry White	
Three Choirs May Hill 2006 £6.20 available from www.threechoirs.com	Stilton/Shropshire Blue/Quickes mature cheddar
Red	
Chapel Down Pinot Noir 2005 £12.99 available from Waitrose and www.chapeldownwines.co.uk	Cave aged cheddar/Cornish Soft
Three Choirs Premium Selection Red 2005 £6.29 available from www.threechoirs.com	Shropshire Blue/Davidstow Mature Cheddar
Denbies Redlands 2006 £8.99 available from www.denbies.co.uk	Farmhouse Red Leicester/Ilawnroc
Bookers Dark Harvest 2005 £8.99 available from Waitrose & ocado.com	Blacksticks Blue or a similar mild blue cheese

British Cheese - yes please!

The British Cheese Board aims to increase consumption of cheese made by its members and provides information about cheese as part of a balanced diet.

What are the benefits of eating cheese?

- Hard cheese contains essential nutrients - protein, calcium, phosphorus and vitamin B12
- It is versatile and convenient to use as part of any meal occasion
- There are more than 700 named cheeses now produced in the UK alone

The British Cheese Board was formed in 1997 and its members account for the majority of cheese made in the UK.



For further information on the British Cheese Board and its members and the cheeses they produce go to www.britishcheese.com or e-mail us at enquiries@britishcheese.com

Published April 2010