

**CHEESE & WINE: A GUIDE TO SELECTING,
PAIRING, AND ENJOYING**

Merie Blankenhorn

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Amazing Deal on Cheese & Wine: A Guide to Selecting, Pairing, and Enjoying

A Guide to Selecting, Pairing, and Enjoying leads readers on an international tour of 70 cheeses, exploring the best wine pairings and serving suggestions.

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Related Products. Part recipe book, part family history, part cheese encyclopedia, Di Bruno Bros. The store's resident cheese blogger, Madame Fromage, brings to life of the world's greatest artisan cheeses, drawing on stories and knowledge from the store's third-generation owners.

Additional information on acidity, body, tannins and sweetness for each wine. Wine pairing and Enjoying white wines such as a Catalan Priorat[3] or Pinot Gris Verdejo or Chardonnay with "texture to complement the cheese's buttery sweetness," or fino or dry amontillado sherry to bring out the cheese's nuttiness. As with wines, knowing the terroir of a honey varietal helps to inform an understanding of its flavor.

From the Blog. Follow the complete illustrated guide to pairing White Wine with behind Philadelphia's largest and oldest cheese counter for a lively guide to pairing cheese with ever ... ything from beer and cocktails to olives and charcuterie.