



Sparkling Plate

Champagne is a historic wine region in the northeast of France, best known for its famous sparkling white wine of the same name. Cheeses that come from Champagne and surrounding regions pair beautifully with this special wine, creating a sparkling sensation when presented together.

Recommended tasting order: Pyramid goat, Clacbitou, Brie de Nangis, Langres.

The Cheeses

Langres (AOC). A washed-rind cow's milk cheese from Champagne, with a firm and supple *pâte*, and a rich, creamy and complex flavor. Unlike many strong, pungent washed-rind cheeses, Langres is milder and more delicate. It has a distinctive dimpled top and vibrant, orange rind. If you can't find it, ask for: *Époisses*, though stronger, is about the closest and is easy to find.

Clacbitou. A simple, rustic, raw goat's milk cheese from Bourgogne, Clacbitou can be enjoyed at any stage from young to mature. Aged only slightly, it develops a slight natural rind. Its *pâte* has a loose, melting texture, with the flavor of fresh hay and nuts. If you can't find it, ask for: Ripened Crottin

Brie. Produced just southwest of Paris, this is one of the milder, more buttery Bries. It almost disappeared from production but has seen a revival over the past few decades. Brie de Nangis is creamy and smooth and has a slightly chalky center that becomes runny with age — though it should not be too runny when it is at peak. If you can't find it, ask for: A Brie-style cheese such as Coulommiers, Fougereus or Camembert.

Pyramid Goat. This goat's milk cheese was a favorite of Napoleon. Produced in the Berry region, the cheese comes in a truncated pyramid shape. It has a smooth, creamy rich texture and mild flavor. If you can't find it, ask for: Sainte-Maure, Tradition Jacquin, Tradition du Berry. Many fresh Loire Valley goat cheeses pair well with champagne.