



## **White Plate**

The vineyards of the Bourgogne, or Burgundy, region of France are known for both great red and white wines. The cheeses here, from Bourgogne and surrounding regions, are paired with white Burgundy wines produced from the Chardonnay grape. You might try them with a dry Chablis for another successful pairing.

Recommended tasting order: Clacbitou, Fougurus, Epoisses, Bleu d'Auvergne.

### *The Cheeses*

**Bleu d'Auvergne (AOC).** A delicious blue cheese from the Auvergne region of south-central France, Bleu d'Auvergne has a strong and pungent taste, but to a lesser extent than other blue cheeses; it is less salted, with a creamier and more buttery taste and a moister texture. If you can't find it, ask for: Fourme d'Ambert.

**Epoisses (AOC).** This cow's milk, washed-rind cheese comes from Bourgogne. Strong smelling, with a soft, smooth and mouth-watering flavor, it is washed with marc spirits that give it a distinctive aroma. The rind has an orange tinge that darkens with age. If you can't find it, ask for: Munster, Affidélice, Perrière, Soumaintrain, Trou du Cru.

**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.

**Le Fougurus.** This artisanal cheese from the Ile-de-France region belongs to the Brie group. It has a supple and sweet, soft, unpressed pâte, with a salty taste. A fern leaf decorates the cheese, blending its scent with the smell of the mold. If you can't find it, ask for: Coulommiers, Brie, Chaource, Delice de Bourgogne.