

## Wine & Cheese by TCC's July 2009 Cheese Club

July 14<sup>th</sup> is Bastille Day in France or the celebration of their independence from an unfair monarchy. We're helping them celebrate their anniversary with two blue cheeses from France.

Blue cheese is believed to have been discovered by accident. Early cheeses (and some cheese still today) were aged in caves which control the temperature and moisture of the cheese. These conditions are very favorable for the growth of many varieties of mold. Put the mold and the cheese together and voila - blue cheese. The earliest known blue cheese is believed to be Roquefort created in the Roquefort region of France as early as 1070 AD.

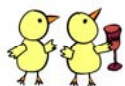
The first selection is Bleu de Basque Brebis, an artisan sheep's milk blue cheese made in Macaye in the Pyrénées Mountains, a region of the French Basque country which borders both France and Spain.

The second selection is Bleu d'Auvergne, a cow's milk blue from the Auvergne region of south-central France.

In the following pages, there is some information regarding your cheese club selections. You'll find a description of each cheese and some technical information on the cheeses, including some wine pairing suggestions.

As always, your feedback is greatly encouraged! Please call us or stop by with your comments regarding our selections.

**Have a great month!**  
**The Gang at TCC**



**Wine & Cheese** by TCC



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## Bleu de Basque Brebis

You may see drops of fat on the surface of this cheese when it is brought to room temperature. This is known as "weeping" and occurs because sheep's milk is higher in fat than cow's milk.

Location	Macaye, Pyrenées Mountains, France
Type	Sheep milk
Flesh	Ivory, semi-firm, slightly crumbly with blue-gray veins
Rind	Natural, inedible
Aged	65 - 90 days

### Tasting Notes

Milk for this cheese is taken from sheep that graze in the Pyrenées Mountains, full of wildflowers and fresh grass, giving the milk a light character that still has complexity. Consequently, the resulting blue cheese is not as assertive as some blue cheeses you may have had in the past. It is mild and less salty with fruity tones and a light earthy spice.

### Wine Pairing

This mild blue is a great match to your favorite fruity white wines such as Riesling or Sauvignon Blanc. The tropical and citrus flavors marry nicely with the fruity tones of the cheese.

### Wine Club Pairing

Enjoy this cheese with the Chateau de Parenchere Bordeaux Blanc Sec. The fresh citrus notes of the wine marry nicely with the lemony, slightly sweet notes of this mild blue cheese.

## Bleu d'Auvergne

This blue cheese was created by Antoine Roussel in 1854. To achieve more consistent results of blue vein molding, he sprinkled the cheese with mold from rye bread and poked holes in the cheese so that the mold could penetrate. Piercing cheese and introducing mold is still used in today's blue cheese making practices.

Originated	Auvergne, France
Type	Cow milk, unpasteurized
Flesh	Cream colored, semi-soft to soft with blue vein molding
Rind	Natural, inedible
Aged	30-60 days

### Tasting Notes

This blue has a wonderful creamy texture and just the right amount of saltiness. It is buttery with a semi-assertive nature - the perfect amount of rich flavor for the blue cheese lover in you.

### Wine Pairing

Pair this blue with a robust red, a rich Late Bottle Vintage port or a dark beer such as a porter or stout.

### Wine Club Pairing

For this wine club selection, pair with the Chateau de Paraza Minervois. The rich fruit and silky texture of the wine are the perfect complement to the creamy assertiveness of this blue cheese.

Enjoy!