

Wine & Cheese by TCC's July 2008 Cheese Club

This month we are paying tribute to Bastille Day by bringing you two cheeses from France.

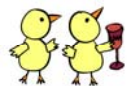
Our first selection is the Munster Gerome d'Alsace, a real cheese freak cheese with some stink on it. Now I know what you are thinking, but this is not the mass produced cheese you find at the supermarket. Munster Gerome (pronounced: MOON-ster) is a cheese that comes from the Alsace region in France dating back to approximately the seventh century. It is made from unpasteurized cow's milk and is matured in damp caves for five weeks for the smaller wheels (300g) and up to 2 to 3 months for the larger ones (1500g). During this period the rind is periodically washed with brine to help it ripen nicely.

Our next selection is the Belletoile Triple Crème. This is a luscious triple cream with the qualities of brie and whipping cream all rolled into one cheese. This is a light and creamy before dinner cheese or just as pleasing for dessert. It is also an ideal cheese for brunch, possibly with smoked salmon and toast points, or fresh fruit and biscuits.

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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Munster Gerome d'Alsace

This round cheese has a fat content of 45% in dry matter. Normally it is sold unwrapped on a straw bed, but for export it may be wrapped in cellophane or clear plastic.

Location	France, Alsace
Type	Cow milk, unpasteurized
Rind	Washed, orange
Flesh	White, creamy

Tasting Notes

The cheese has a slick and shiny brick-colored rind, a semi-soft body, a full body, penetrating aroma, and a full flavor. French Munster is noted for a huge, beefy, nutty flavor and a very aromatic rind. The washed rind gives the cheese its distinctive smell.

Wine Pairing:

Pair this cheese with a fruity, not-too-sweet *Gewürztraminer* like our Thomas Fogarty. It also pairs nicely with a young, fruity red or a robust, mature red wine.

Wine Club Pairing

For this month's wine club, pair this cheese with the Frederic Mabileau "Les Rouilleres" St. Nicolas de Bourgueil. The beefy, nutty notes of the cheese are a delicious match to the dark berry fruit of the wine.

Belletoile Triple Crème

Belletoile is a triple cream, bloomy rind cheese made by the French fromagerie Hutin. Both rich and mellow in flavor, Belletoile Triple Crème is a spreadable cheese that is creamy, buttery and luscious. Try this cheese on crusty French bread or top with brown sugar and slivered almonds.

Location	France
Type	Cow milk, pasteurized
Flesh	Ivory, creamy
Rind	Natural, bloomy

Tasting Notes

This cheese is very creamy and mild with notes of French vanilla and slight cauliflower notes on the rind.

Wine Pairing

Enjoy this cheese with a nice fruity white like Yalumba Viognier or a crisp white blend such as the Nepenthe Tryst.

Wine Club Pairing

For this month's wine club selection, pair this cheese with the "La Craie" Vouvray. The crisp minerality and apricot notes of the wine cleanse your palate from bite to creamy bite.

Enjoy!