

Welcome to our Cheese and Wine Club!

TONIGHT'S CHEESES AND WINES

selected and introduced by

SASHA SEREBRINSKY and VINCENT LECOINTE.

Hosted by STEVE PARKER.

*We hope you will have an enjoyable
and delicious evening!*

*Please feel free to ask any questions
you may have.*

1. THE SOFT CHEESE:

Baywell

*A soft washed-rind cheese with an
earthy aroma and a texture that is gooey
on the outside but firm in the middle.*

<< *paired with* >>

1. THE RED WINE:

Pascal Aufranc, Beaujolais, 100% Gamay

*Full of red fruits, mint, flowers and
smoky minerals. Sweet ripe raspberry flavour.
Easy drinking.*

2. THE HARD CHEESE:

Daylesford Cheddar

*A complex creamy traditionally made
cloth-bound Cheddar aged for 9 months.
It was the first organic cheddar
in Britain.*

<< *paired with* >>

2. THE WHITE WINE:

Ciu Ciu, Le Merlettaie, Pecorino, Marche region, 100% Pecorino

*Floral, rounded and grassy organic Italian white.
Delicate and fresh flavour, soft on the palate with
citrus fruit, pear, herbs and almonds notes.*

3. THE BLUE CHEESE:

Daylesford Blue

*A blue cheese with a
buttery texture and mild,
tangy flavour.*

<< *paired with* >>

3. THE WHITE PORT:

Ferreira Dona Antonia, 10yr old white port

*Amber in colour with intense aromas
of dried citrus peel, nuts, caramel
and baking spices on the nose.
Balanced acidity and sweetness
on the palate with
lingering finish.*

