

JUNE 2020

# THE CLASSICS

## OF THE MONTH CLUB

### WHAT'S INSIDE

#### Fromager D'Affinois

This French innovation may look like pudgy brie, but it's actually much creamier. The mild, buttery flavor has a sweetness that infiltrates its thick, nearly whipped paste of tangy, milky goodness--perfect with bubbles and fresh fruit.

**Pair With: Chenin Blanc, Cider**

*Buttery / Creamy / Milky*



#### Mahon Semicurado Meloussa

Made on the Mediterranean island of Minorca and aged in salty and dry conditions, this mixed milk cheese is considered Curado or "cured," giving it a bright, flaky, tangy essence, and a stone-colored rind from being rubbed with oil.

**Pair With: Malbec, Strong Beers**

*Vinegar / Salt / Fresh Milk*



#### Fontina Val D'Aosta

This is the real Fontina, made from the raw milk of cows grazing in 6,500 foot high Alpine pastures. This semi-firm, cooked and pressed cheese is washed weekly in our caves to develop its signature funk and keep the paste plump.

**Pair With: Merlot, Pinot Grigio**

*Nutty / Fruity / Grassy*



@murrayscheese | murrayscheese.com



# WORD SCRAMBLE

## CHEESE TASTING EDITION

1. hrap\_\_\_\_\_

2. dinr\_\_\_\_\_

3. ymearc\_\_\_\_\_

4. tepas\_\_\_\_\_

5. ydaarybnr\_\_\_\_\_

6. roietrr\_\_\_\_\_

7. sysrag\_\_\_\_\_

8. sycstral\_\_\_\_\_

9. tcilac\_\_\_\_\_

10. yttnu\_\_\_\_\_

11. uytbetr\_\_\_\_\_

12. kyufn\_\_\_\_\_

   @murrayscheese | murrayscheese.com

1. sharp 2. rind 3. creamy 4. paste 5. barnyardy 6. terroir 7. grassy  
8. crystals 9. lactic 10. nutty 11. buttery 12. funky