

THE MONTHLY CLASSICS CLUB

NOVEMBER 2019

WHAT'S INSIDE

Mitica® Drunken Goat®

Literally meaning "goat with wine," this semi-firm pasteurized goat cheese from Spain's Mediterranean coast is cured for 48-72 hours in Doble Pasta red wine, emerging as a sweet and smooth cheese, with a gentle, pliable texture and mild fruity flavor.

Pair with: Pinot Noir / Tempranillo

Mild / Fruity / Sweet



Sartori SarVecchio

Sartori SarVecchio has captured the gold at multiple World Cheese Championships and Global Cheese Awards, and it's no wonder--this salty yet caramelly-sweet cheese is a creamier version of Parmigiano Reggiano.

Pair with: IPAs / Riesling

Crunchy / Salty / Caramel



Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin that gives the local goat's milk the royal treatment. When these little buttons of cheese are allowed to ripen, each is uniquely sweet and yeasty, with a sharp complexity.

Pair with: Sparkling Wine / Hard Cider

Creamy / Yeasty / Tangy



CAN YOU SPOT THE ONE CHEESE THAT'S DIFFERENT?

