

# CHEESE & WINE PAIRING NIGHT - *tasting notes*

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## **CHILTERN CLOUD**

**SHEEPS MILK, UNPASTURISED**

**NON VEGETARIAN**

Made by Marlow Cheese Co, Chiltern Cloud is a hard, Manchego style cheese, made with locally source Ewe's milk with a caramel, nutty and a fruity sweet flavour. This is a dry textured cheese coated in a black traditional finish giving a beautiful contrast with the white sheep's milk cheese

## **MOZZAFIATO FALANGHINA**

**CAMPANIA, ITALY**

Light straw yellow with greenish reflections. It is fresh and fruity to the nose with notes of citrus, pineapple and white flowers. To the palate it is very fresh thanks to a strong acidity in balance with the wine's structure.

## **EVENLODE**

**COWS MILK, PASTURISED**

**NON VEGETARIAN**

Made by Kingstone Dairy, Evenlode is a small washed rind soft cheese. During the ripening of Evenlode, the cheese is repeatedly washed in a special brine solution to develop it's tender, orange rind. When young, the cheese is curdy and lactic, developing a soft breakdown below the rind as it ages. Once fully ripened, the cheese is soft and full of flavours of beef stock, roast onions and peanuts.

## **FALLOWS VIEW WHITE BLEND**

**SOUTH AFRICA**

Tropical fruit character of the Chenin and Moscat is balanced nicely with the fresh citrus notes of Sauvignon blanc, providing a wonderfully balanced white wine.

## **CORNISH YARG**

**COW'S MILK, PASTURISED**

**VEGETARIAN**

Made by Lynher Dairies Cheese Co, Cornish Yarg is a nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

## **BARON DE BAUSSAC CARIGNAN**

**HÉRAULT, FRANCE**

This wine is crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish

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## KEENS CHEDDAR

COW'S MILK, UNPASTURISED

NON VEGETARIAN

Made by George Keen and his family, Keen's Cheddar is a traditional farmhouse Cheddar characterised by a densely rich and creamy texture, and layers of flavour that can range from savoury and mustardy to juicy and bright, with a pleasing tang of acidity.

## APERICENA APPASSIMENTO

PUGLIA, ITALY

Intense red in colour, with a complex bouquet reminiscent of cherries, raspberries and redcurrants. Full-bodied, it is supple and well-balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish.

## OXFORD BLUE

COWS MILK, PASTURISED

VEGETARIAN

Created by Baron Pouget, made in Burford, Oxford Blue cheese is a full-fat semi-hard Stilton-type blue cheese. The cheese is soft, creamy and moist, has aromatic, tangy and spicy qualities. It is one of the best blue cheeses in the United Kingdom.

## CASTELNAU DE SUDUIRAUT SAUTERNES

BORDEAUX, FRANCE

With an aroma reminiscent of orange blossom and apricots. The palate is rich and sweet, with vibrant peachy and orangey fruit. Ends with a lingering, refreshing aftertaste.

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**Cheese:** Delicious British cheeses selected by *The Henley Larder* **Wine:** Expertly paired by *Majestic Henley*

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**THE HENLEY LARDER** is an award winning Guild of Fine Food delicatessen and food store packed to the rafters showcasing local and small food & drink producers located in Bell Street, Henley-on-Thames.  
[www.thehenleylarder.co.uk](http://www.thehenleylarder.co.uk)

**MAJESTIC HENLEY** is located at Market Place Mews in the centre of Henley and is part of the UK's largest specialist wine retailer  
[www.majestic.co.uk/stores/henley](http://www.majestic.co.uk/stores/henley)

**THIS EVENT WAS CURATED BY EXPERIENCE HENLEY**