

Wine Spectator

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100 GREAT CHEESES

BEST WINE MATCHES • DELICIOUS RECIPES





Parmigiano-Reggiano   \$\$
Producer: G. Cravero

Parmigiano's appearance is as singular as its flavor. This cheese from Emilia-Romagna comes in enormous 80-pound wheels, with a burnished gold rind. Once cracked open, a crystalline paste is revealed. There is some seasonal variation: This spring version has less butterfat, so it is somewhat drier, but the herbs, grasses and flowers that the cows eat give the cheese a delicate and complex flavor. Perfect for grating, it's also great for eating out of hand. Before dinner, pair it with a sparkling wine; after dinner, go with Port.

L'Amuse   \$\$
Producer: Wilde Weide

Like some other aged Dutch cheeses such as Roomano, this Gouda has an unmistakable resemblance to Parmigiano-Reggiano in the mouth. Made from cow's milk and aged for two years or more on a small farm, L'Amuse has a softer texture and a sweeter, caramelized flavor, but also a few of those Parmigiano-like crystals to crunch on. To match the sweetness, try a ripe red, such as Zinfandel or Amarone.

Comté   \$
Producer: Fort Saint Antoine

Made by *fratrières* (small, cooperative dairies) from the raw milk of cows that graze on the grasses of the Jura Mountains during the summer, Comté is one of France's most popular cheeses. Although most versions are aged six to 12 months, Fort Saint Antoine's is aged for more than 15 months. Sweet and nutty, with gloriously grassy alpine aromas, this cheese has a rich and complex flavor that pairs well with light reds such as cru Beaujolais or Pinot Noir.

ALL THREE ESSEX CHEESES WERE NAMED IN THE WINE SPECTATOR 100 GREAT CHEESES LIST!