WINE & ARTISAN CHEESE PAIRING GUIDE REFERENCE SHEET

Sommelier Flavor Harmonies | Tannin, Fat & Acidity Balancing | Artisan Tasting Flight Journal

THE 4 TENETS: 1. ACIDITY CUTS FAT | 2. TANNINS BIND CASEIN PROTEIN | 3. SWEET TAMES SALTY | 4. MATCH WEIGHT

MASTER WINE & ARTISAN CHEESE HARMONY MATRIX

Wine Varietal & Style	Best Cheese Harmony	Sensory Interaction	Artisan Condiment Pairing	Serving Temp
Crisp Sauvignon Blanc	Fresh Chèvre / Goat Cheese	High citrus acid cuts dense mineral goat chalkiness	Fresh mint, green olives, herb crackers	45 - 50°F Chilled
Oaked Chardonnay	Triple-Crème Brie / Camembert	Creamy buttery diacetyl mirrors velvety blooming rind	Sliced bosc pears, toasted hazelnuts	50 - 55°F Cellar
Earthy Pinot Noir	Gruyère / Comté / Fontina	Alpine nuttiness echoes red cherries and forest floor	Dried cherries, rosemary marcona almonds	55 - 60°F Cool
Bold Cabernet Sauvignon	Aged Farmhouse Cheddar (2-Yr)	Astringent grape tannins bind to casein proteins	Blackberry gastrique, seeded flatbreads	60 - 65°F Room
Sparkling Brut Champagne	Parmigiano-Reggiano (24-Mo)	Effervescent carbonation scrubs palate after savory umami	Prosciutto di Parma, clover honey	40 - 45°F Ice cold
Tawny / Ruby Port	English Blue Stilton / Roquefort	Rich unctuous residual sugar tames intense pungent mold	Black mission figs, dark cacao nibs	60 - 65°F Cellar

SOMMELIER BOARD ARCHITECTURE

The Rule of 3 Textures:
Always include three distinct curd textures: soft blooming rind (Brie), semi-firm alpine (Gruyère), and hard aged crystalline (Parmesan).

Room Temperature Tempering:
Never serve cheese straight from the refrigerator. Remove from chill 45-60 minutes prior; cold temperature suppresses aromatic lipids.

Palate Resetting Elements:
Incorporate acid-rich cornichons, pickled mustard seeds, and crisp water crackers between heavy red wine and aged cheeses.

Progression Direction:
Arrange boards clockwise from mildest goat cheese to most aggressive pungent blue; taste wines in exact matching order.

TASTING FLIGHT SCORECARD (FILLABLE)

Wine & Vintage	Artisan Cheese	Harmony (1-5)	Notes
			☐
			☐
			☐
			☐
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