WINE & CHEESE PAIRING CULINARY REFERENCE CHART

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CULINARY INDEX: HIGH ACID CUTS RICH BUTTERFAT | TANNIN BINDS CASEIN PROTEIN | SWEET BALANCES PUNGENT SALT

MASTER 8 WINE PROFILES & CHEESE HARMONY SPECTRUM

Wine Category & Profile	Best Cheese Harmony	Sensory Chemistry	Artisan Pairing Accent	Temp
Sparkling (Brut Champagne)	Parmigiano-Reggiano / Gruyere	Carbonic effervescence scrubs dense savory umami fats	Clover honey, raw marcona almonds	40 - 45 F
Crisp White (Sauvignon Blanc)	Fresh Chevre / Goat Cheese	High malic & citric acid cuts chalky goat curd richness	Rosemary water crackers, green olives	45 - 50 F
Rich White (Oaked Chardonnay)	Triple-Creme Brie / Camembert	Creamy diacetyl butteriness echoes bloomy velvety rind	Sliced bosc pears, toasted walnuts	50 - 55 F
Aromatic White (Riesling / Gewurtz)	Aged Gouda / Muenster / Raclette	Residual stone fruit sweetness balances alpine saltiness	Dried apricots, whole grain dijon	45 - 50 F
Light Red (Pinot Noir / Gamay)	Comte / Fontina / Taleggio	Red berry notes and earthy minerality match washed rind	Tart dried cherries, seeded flatbread	55 - 60 F
Medium Red (Merlot / Sangiovese)	Pecorino Toscano / Manchego	Firm sheep's milk fat rounds out tart cherry acidity	Fennel salami, sun-dried tomato paste	60 - 65 F
Bold Red (Cabernet / Syrah)	Aged Clothbound Farmhouse Cheddar	High grape tannins bind with crystallized casein protein	Blackberry reduction, cracked pepper	62 - 68 F
Fortified (Vintage Port / Sherry)	English Blue Stilton / Roquefort	Unctuous residual sugar tames aggressive penicillium mold	Dark cocoa nibs, black mission figs	62 - 68 F

CHEESE TEMPERING & WINE TEMPERATURE LAWS

The 60-Minute Tempering Rule:
Never serve artisan cheese cold. Remove from refrigerator 60 minutes prior to tasting; cold temperatures trap butterfats and mute complex volatile esters.

White Wine Not Too Cold:
Serving full-bodied white wines straight from ice water (below 42 F) numbs tastebuds and accentuates harsh acidity over fruit.

Red Wine Cellar Target (60-65 F):
Warm room temperatures (above 72 F) make alcohol taste hot and flabby. Slight 15-minute chill enhances structure.

Glassware Rim Curvature:
Use wide-bowl Bordeaux glasses for bold reds to aerate tannins; use narrow flutes or white wine tulips to trap floral aromas.

SOMMELIER PAIRING FLIGHT LOG (FILLABLE)

Wine Varietal	Artisan Cheese	Harmony (1-5)	Score
			☐
			☐
			☐
			☐
			☐