

French Cheese Selection

Formaggi
Ocello

Delice des Cremiers
Burgundy, France
cow's milk, bloomy rind

A decadent triple-cream cheese with a light, whipped texture. The flavour is rich and full with tangy hints of crème fraîche and a subtle saltiness on the end palate.

—with—

2006 Yarrabank
Cuvee Brut
Victoria, Australia

Sparkling wines are great matches with creamy cheeses, and Yarrabank is no exception, with crisp citrus and apple flavours and a long, elegant finish.

Le Chevrot
Poitou-Charentes, France
goat's milk, bloomy rind

Fresh, clean flavours of goat's milk shine through and are complimented by a rich nuttiness. Under the wrinkly, ivory rind the texture is smooth with a chalky centre.

—with—

2010 Moorilla
'Praxis' Pinot Noir
Tasmania, Australia

A hand-produced, cool-climate Pinot Noir with soft but lively red berry notes balanced by French oak, hints of white pepper and soft tannins on the finish.

18 month Comté
Franche-Comté, France
cow's milk, hard cooked

A classic French mountain cheese with an amazingly complex flavour that is sweet, nutty, yeasty and creamy with hints of herbs and mountain pastures.

—with—

2008 Chalkers Crossing
Shiraz
NSW, Australia

A complex red with well developed blackberry flavours, a rich pepperiness and spicy vanilla oak. The finish is smooth with fine and silky tannins.