

French Cheese Selection

Formaggi
Ocello

Caprinelle

Pyrénées, France
goat's milk, semi-hard
Cheeses from this area are typically made in a small tomme shape, and have an incredibly smooth, even texture that seems slightly oily at times. The flavour is rich and elegant.

—*with*—

2014 Bobar Chardonnay
Yarra Valley, Victoria
Unfiltered, unfined, lots of skin contact goodness and oodles of classic Chardonnay characters but they're always a bit taut and nervously complex. A clean and fresh finish on the palate.

Epoisses

Burgundy, France
cow's milk, washed rind
Although Époisses has a strong aroma, its taste is perfectly balanced and very savoury on the palate with flavours of fried mushrooms, cured meats, butter and sometimes hints of vegemite.

—*with*—

2014 Domaine de Triennes Rose
Provence, France
This wine has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned by rosés of Provence

Brie Fermier

Ile de France, France
cow's milk, bloomy rind
For anyone who has never tasted a *real* French brie, the flavour can be a bit of a revelation. This farmhouse version has an amazing depth of flavour lactic. The texture is soft and bulging.

—*with*—

2012 Pezat Bordeaux Superior
Bordeaux, France
Pezet is a blend of 85% merlot and 15% cabernet franc and is produced by Chateau Teyssier, which is a Saint-Émilion Grand Cru.

Roquefort - unpasteurised

Aveyron, France
sheep's milk, blue vein
One of France's best-known cheeses, Roquefort has a big, bold flavour. Salty, spicy blue/green mould is tempered by the rich, creamy, grassy flavours of sheep's milk.

—*with*—

2009 Domaine de Coyeux Muscat – Rhone Valley, France
This sweet wine is made from a unique grape variety: Muscat petit grain, 'The vine of the bees', as it was called by the Romans.