

## 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.