CHECKLIST

Wine and cheese pairing checklist

- [ ] Bring cheese and wine to the correct temperature an hour before serving
- [ ] Arrange three to five cheeses on a board, mild to strong
- [ ] Taste each cheese on its own first, then with the wine
- [ ] Match creamy cheeses with soft wines, aged cheeses with structured reds
- [ ] Pair blue cheese with sweet or fortified wine for balance
- [ ] Serve plain crackers or bread to clear the palate between tastings
- [ ] Pour small measures so you can move between wines without waste
- [ ] Progress from light to full wines as the cheeses grow stronger
- [ ] Trust your own palate over any rigid rule