

Better together: sweet wine and salty blue cheese

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With some cheeses, making a wine pairing is an exercise in the obvious.

Parmesan and Chianti, for example. Or manchego and rioja. And chevre with something light, sparkling and a bit dry, such as a Portuguese vinho verde.

Not so obvious are cheeses with more abrasively delicious flavors, such as the blues. Karen Page and Andrew Dornenburg, authors of "What to Drink With What You Eat," say to reach for something sweet, which complements the intense saltiness of the cheeses. Roquefort, for example, is traditionally paired with Sauternes, a sweet white wine. And in England, Stilton is commonly paired with Port. But Page says any fruity red wine, such as zinfandels, also can work well. She says the saltiness and pungency of the cheese can make you "think you were sipping a red fruit bomb — delicious!"



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