

MyWinePal Cheese and Wine Pairing Answers

1. Chardonnay

- Reason: The buttery texture and mild flavours of Brie complement the fruity and slightly oaky characteristics of Chardonnay, creating a harmonious pairing.

2. Chianti

- Reason: The rich, nutty flavours of aged Parmesan cheese are complemented by the acidity and fruitiness of Chianti, making it an excellent pairing.

3. Sauvignon Blanc

- Reason: The bright acidity and herbal notes in Sauvignon Blanc complement the saltiness and tang of feta cheese, creating a refreshing and enjoyable pairing.

4. Gewürztraminer

- Reason: The aromatic qualities and slight sweetness of Gewürztraminer complement the nutty flavours and slightly firm texture of Gruyère cheese, creating a harmonious pairing.

5. Chenin Blanc

- Reason: The crisp acidity and fruity notes of Chenin Blanc balance the creamy texture and tangy flavours of goat cheese, creating a refreshing and complementary pairing.