

# Zuppardo's

FAMILY MARKET

## Wine & Cheese Pairing

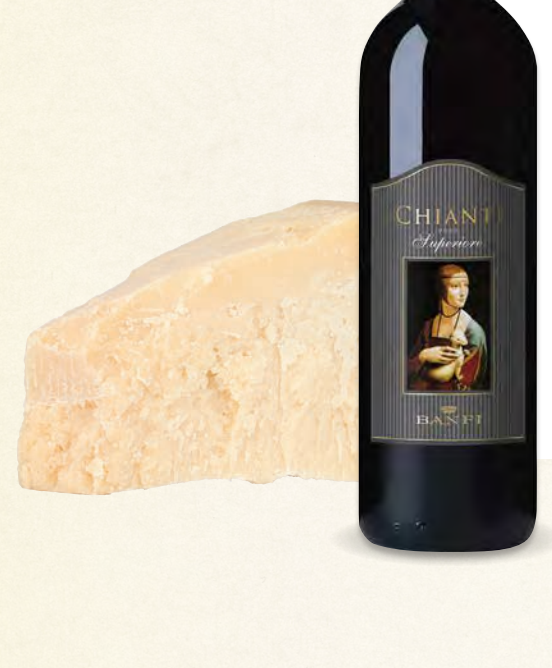


Garnacha, Cannonau,  
Côtes du Rhône, Priorat

**Manchego, Ossau-Iraty,  
Semi-Hard Sheep Cheeses**

Sauvignon Blanc, Grüner  
Veltliner, Chenin Blanc

**Chèvre, Crottin Morbier,  
Goat Cheeses**



Chianti

**Asiago, Cheddar Blue  
Colby, Parmesan**

Moscato, Muscatel,  
Gewürztraminer

**Gorgonzola, Muenster**



Champagne, Crémant Cava,  
Sparkling Wine

**Délice de Bourgogne,  
Brie, Soft Bloomy  
Rind Cheeses**



Malbec, Shiraz, Monastrell

**Abbaye de Belloc, Edam,  
Tomme, Gouda**



Chablis

**Swiss Cheese, Aged Goat  
Cheese, Beaufort, Comté,  
Emmental, Ricotta,  
Vintage Cheddar**



Merlot

**Gouda, Gorgonzola, Brie,  
Jarlsberg or Parmesan**



Zinfandel, Primitivo,  
Amarone, French Syrah

**Pecorino, Halloumi,  
Grilling Cheeses**



Dry Rosé

**Havarti, Fontina, Provolone,  
Ricotta, Mozzarella**



Pinot Noir, Beaujolais,  
St. Laurent, Schiava

**Gruyère, Comté,  
Nutty Cow Cheeses**



Vin Santo, Moncatel de Setubal,  
Tawny Port

**Taleggio, Soft Washed  
Rind Cheeses**



Port, Lambrusco Dolce,  
Brachetto d'Acqui

**Stilton, Blue Vein Cheeses,  
Soft Bloomy Rind Cheeses**



Reisling, Elbling,  
Silvaner, Loureiro

**Raclette, Emmentaler, Comté,  
Havarti, Edam**



Sauvignon Blanc

**Blue Cheeses**



Tempranillo, Garnacha,  
CA Syrah, Carrignan

**Idiazabal, Roncal,  
Semi-Hard Sheep Cheeses**



Sangiovese, Brunello di  
Montalcino, Chianti

**Grana Padano,  
Pecorino, Asiago**



Cabernet Sauvignon,  
Merlot, Cabernet Franc

**Cheddar, Gouda,  
Aged Cow Cheeses**



Chardonnay, Roussanne,  
Semillon, Viognier

**Brie, Epoisses, Gruyère,  
Triple-Cream Cheeses**



Pinot Grigio, Picpoul de Pinet,  
Friulano, Muscadet

**Fontina, Crème Fraîche,  
Feta, Ricotta**

