



# Wine & Charcuterie Pairing Guide

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# How to Use this Guide

## Step 1: Choose your wine

Choose 1-2 wines to build your board around. HOT TIP: Use the service temperature in the top right corner of each page to ensure your wine is at it's best when you decide to drink it.

## Step 2: Choose your cheese

Choose a few cheese options that work with your wine(s )

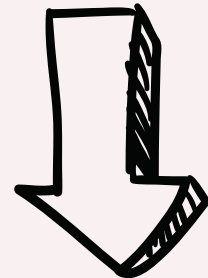
## Step 3: Choose your meat

Now do the same for your charcuterie meats!

## Step 4: Choose your fillers

Fillers like jams, fresh fruit, pickled vegetables, crackers, or nuts are charcuterie game changers. Choose some fillers that pair with your wine(s )and others to make your board look beautiful, like edible flowers!

## Step 5: Put it all together!



# Putting it all Together

A ) Place the cheese on the board first and spread them out. Cut your cheese into cubes or slices to make it easier on your guests.

B ) Next, place any jars or bowls on the board and spread them out. Open jars and put a small spoon or fork in/next to anything that needs it.

C ) Place the charcuterie meats around the cheese and jars/bowls. If you're feeling up to it, you can try some fun designs like salami roses!

D ) Finally, fill in the gaps with your fillers. There's no specific way to do this - follow your heart and it will look beautiful!



# Sparkling Wine

Serve 4-10°C

## Toasty & Nutty

Champagne  
Cava, Crémant



Gruyere, Camembert, Triple Crème Brie, Gouda



Jamon Iberico, Prosciutto, Foie Gras



Fresh pear slices, roasted almonds, brioche crispbread, spice apple preserve, apple chips, (for rosé add cherries or strawberries )

## Light & Zesty

Prosecco



Parmesan, Asiago, Colby, Emmental, Triple Crème Brie, Camembert



Pancetta, Ssopressata, Prosciutto



Green apple, salted crackers, peach jam, marinated olives, honey (for rosé add strawberries )

## Red Sparkling

Lambrusco  
Sparkling Shiraz



Pecorino Romano, Parmegiano Reggiano, Grana Padano, Asiago



Salami, Mortadella, Capicola - most cured meats!



Fresh cherries and blackberries, pomegranate kernels, salt & pepper chips, sour cherry jam

## Sweet Sparkling

Moscato D' Asti  
Vouvray



Gorgonzola, Stilton, Triple Crème Brie, Camembert, Pepper Jack



Spicy salami, saucisson sec, capicola



Mandarin orange slices, lemon honey, elderflower jelly, toasted baguette. roasted almonds

# White Wine

Serve 6-13°C

## Light & Citrusy

*Pinot Grigio*

Pinot Blanc, Dry Riesling



Triple Crème Brie, Camembert, Mozzarella, Goat Cheese, Burrata



Mortadella, Prosciutto, Jamon Serrano



Apple, fresh olives, extra virgin olive oil, balsamic vinegar, roasted cashews, water crackers

## Light & Herbal

*Sauvignon Blanc*

Grüner Veltliner, Vinho Verde



Fresh Goat Cheese, Crotin de Chavignol, Herb n' Garlic Boursin



Jamon serrano, prosciutto, herb crusted salami, pâté



Pickled asparagus, fresh passionfruit, crudités, herb crackers, walnuts, spicy pineapple jelly

## Rich & Bold

*Oaked Chardonnay*

White rioja, Viognier



Gruyère, Camembert, Gouda, Butter Cheese, Fontina, Gorgonzola, Jarlsberg



Sopressata, Jamon Iberico, Calabrese Salami



Melon and apple slices, brioche crispbread, peach jam, roasted almonds, honey, edible flowers

## Sweet & Fresh

*Riesling*

Gewürztraminer, Pinot Gris



Macedonian Feta, Raclette, Gorgonzola, Stilton, Taleggio, Fontina, Epoisses



Capicola, Spicy Salami, Sopressata



Green apple slices, mango preserve, candied ginger, dijon, edible flowers, caraway crackers

# Red Wine

Serve 13-18°C

## Light & Fruity

*Pinot Noir*

Gamay, Zweigelt



Goat cheddar, Gruyère, Brie, Camembert



Capicola, Mortadella, Prosciutto, Duck rillettes



Fresh strawberries & raspberries, salt & pepper chips, raspberry jalapeño jelly, pickled mushrooms

## Fruity & Oaky

*Merlot*

Zinfandel, Tempranillo



Jarlsberg, Gouda, Gruyère, Manchego, Emmental



Salami, Sopressata, Spanish Chorizo, Saucisson Sec



Fresh cherries & blackberries, olive tapenade, plum jam, pearl onions, rosemary crackers

## Smokey & Spicy

*Malbec*

Syrah, Monastrell



Vintage Cheddar, Smoked Gouda, Colby, Muenster, Pepper Jack



Andouille sausage, speck, red wine dried sausage



Fresh blackberries, pickled vegetables, smoked hummus, salt & pepper crackers

## Herbal & Earthy

*Cabernet Sauvignon*

Cab Franc, Sangiovese



Old cheddar, Gouda, Parmegiano Reggiano, Grana Padano, Asiago, Pecorino



Prosciutto, Speck, Salami, Saucisson Sec



Fresh cherries, oregano crackers, bruschetta, olive oil, bell peppers, marinated olives

# Other

Serve 6-13°C

## Bitter & Different

Orange Wine



Pecorino, Feta, Parmesiano reggiano, Asiago



Salami, Sopressata, Ssaucisson Sec, Capicola



Mandarin orange, honey, peach compote, marinated green olives, salted crackers

## Crisp & Fruity

Rosé



Goat Cheese, Havarti, Haloumi, Burrata, Brie



Prosciuto, Jamon Serrano, Pancetta



Fresh strawberries, parmesan crackers, olives, raw vegetables, anchovy spread

## Sweet & Rich

Port



Stilton, Roquefort, Gorgonzola, Aged Cheddar, Aged Gouda, Aged Manchego



Skip the meat for this one!



Chocolate truffles, fresh dark cherries, dried figs, roasted pecans, more chocolate

## Sweet & Fresh

Ice Wine

Sauternes



Stilton, Roquefort, Delice de Bourgogne, Taleggio



Foie Gras, Pâté, Lardo, Duck Rillettes



Honey, fresh mango, candied ginger, orange marmalade, brioche crispbread, roasted pecans