

THE JUICE & THE FUNK SET 1

There is a particular way to pair these two beautiful products, and here we have done just that for you. Worldy wines are our favourite juice and we are firm believers that when it comes to cheese, the funkier the better.

Wine: Cosetti Gavi di Gavi 2013 ITALY

White and pithy lemon fruit. Good structure. Fragrant and fruity, with nuances of apples and melons in the aroma. It has a dry, elegant taste with a refreshingly clean finish.

Cheese: Morbier FRANCE

Semi-soft cow's milk cheese. Ivory coloured, soft and slightly elastic, and immediately recognizable by the thin black layer of tasteless ash, which separates horizontally in the middle. Traditionally, the cheese was made with leftover morning and evening milk from the day's production. 45 days to 3 months for full maturation with yellowish, moist and leathery rind. The cheese is rich and creamy with small eyes. At times leaves a slightly bitter aftertaste and has strong aroma.

Cheese: Fontina ITALY

An Italian cow's milk cheese best found in Aosta Valley, in the Alps, at high altitudes. They are fed only with rich grass to give a distinctive aroma. Cheese is fairly pungent and has quite an intense flavour. Easily distinguished by its natural rind of tan to orange-brown from aging, compared to other countries' take on Fontina which usually has a red wax rind. It is noted for its earthy, mushroomy, and woody taste, and pairs well with roast meats.

THE JUICE & THE FUNK SET 2

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Wine: Domaine Trimbach Gewurztraminer Cuvée Particulière 2012 FRANCE

Structured, elegant and balanced, as most Trimbachs are. On the nose aromas of nutmeg, lychee and rose pedals. Rich and intense, luscious and well balanced with a dry, spicy finish on the palate.

Cheese: Livarot FRANCE

Another soft, pungent, washed rind cheese made from cow's milk, native to its area within Normandy and is another fine example of monastic French cheese. Cylindrical with orange rind, wrapped in 3 to 5 rings of dried reedmace / raffia, resembling stripes of a 'colonel', which attributes to it this nickname. Refining of the cheese takes 6 to 8 weeks, typically from May to September. Melts in the mouth, nutty textures, flavours of salty lemon and spiciness. Best served with full-bodied wines.