

Uniting cheese and drink

WISCONSIN
**CHEESE
CUPID**

for your tasting pleasure

CheeseCupid.com

WISCONSIN
GRUYÈRE

Gruyère originated in the Alpine region between France and Switzerland around the 11th century. Today, Wisconsin cheesemakers produce fine Gruyère using classic production techniques involving handcrafted copper vats. While this cheese is scrumptious when young, it becomes increasingly sweet, nutty, and granular with age. Aged wheels are referred to as Surchoix and are cured for longer than the average of 90 days.



FLAVOR

Nutty, rich, sweet, and full-bodied. Flavors increase with age.

GOES WELL WITH

Crackers, apples, pears, grapes, pickles, and mustard.

LIKES THESE DRINKS

Beaujolais, Bock, Brown Ale, Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Porter, Riesling, Sauvignon Blanc, Scotch, Stout, Syrah, and Weiss Beer.

