



DISCOVER THE DELIGHT OF A DRAM AND A SLICE

The British Cheese Board has created the perfect cheese & whisky pairings, offering an exciting break from the norm of cheese with wine or port.

Britain produces over 700 varieties of named cheeses and there are over 2,500 brands of whisky worldwide. With such a variety on offer, there is great scope for winning combinations.

Cheese and whisky have often been thought of as complementary. The high level of alcohol in the whisky serves to cut through the fat of the cheese and allows the flavours to be released. Secondly, whisky has a number of flavours which cannot be found in wine but which are found in cheese, including grassiness, barrel fermented notes, and even saltiness.

Nigel White, the Secretary of the **British Cheese Board** says:
“Prior to the tasting, I wouldn’t have seen whisky and cheese as natural bedfellows. However, having conducted such fruitful research, we have come up with some simply delightful pairing. I can safely say that many whiskies serve to complement the cheeses and bring out an array of flavours. For the occasional whisky-drinker, we would suggest a small measure of water taken with the whisky to bring the sweetness of the whisky out and enhance the taste of the cheese.”

Those who are relatively new to such pairings may wish to start with softer flavours, perhaps a Creamy Lancashire with Glen Elgin 12yo. This whisky has a fruity, sweet taste and produces subtle, pleasant notes when combined with the cheese.

Those who are feeling more adventurous can match the Glen Elgin 12yo and Compass Box Peat Monster with an Extra Mature Cheddar, producing a balanced yet rich result. Compass Box Peat Monster adds to the complexity of taste, giving an overall smokiness.

More experienced whisky connoisseurs on the other hand may be keen to try a Balvenie 21yo Port Wood and a Blue Stilton. The whisky has honey tones and a red fruit aroma, combining wonderfully with the smooth texture of the Stilton, leading to an intense palate with a long, fruity finish.





The Ultimate Cheese & Whisky Pairings

Recommended Whisky	Recommended Cheese	Taste
Compass Box Asyla	Extra Mature Cheddar	This delicate, floral whisky acts as a counterpoint to the nuttiness of the cheese. The citric flavour works well with the cheese.
Talisker 18	Extra Mature Cheddar	This smoky, sweet whisky balances out the saltiness of the cheese. The high volume of alcohol cuts through the fat and opens up the flavours of the cheese.
Linkwood 14yo	Traditional Farmhouse Cheddar	This whisky is delicate on the nose but gives richness in the middle of the palate. The boldness in the flavour of the cheese is calmed down by the fresh and soft taste of this whisky. The whisky releases its apple base notes when sampled with this cheese.
Glenmorangie Original	Somerset Brie	This light whisky has accents of passion fruit, orange and vanilla. When sampled with the brie, the creaminess and saltiness comes through. Finish is pleasant.
Dalwhinnie 15	Traditional Farmhouse Cheddar	This whisky has a honey like sweetness to its centre with a tingling spiciness in its finish. It works well with the cheddar, giving a rich taste in the middle of the palate.
Glen Elgin 12yo	Creamy Lancashire	This whisky has a fruity, sweet flavour and works well with the texture of the cheese creating a subtle and pleasant taste.
Glen Elgin 12yo	Extra Mature Cheddar	This whisky and cheese combine to create more complex and strong flavours.
Asyla	Creamy Lancashire	The cheese brings out a fruity intense flavour in this whisky.
Glen Elgin 12yo	Blue Stilton	This whisky has an immediate fruity character, when sampled with the stilton it provides an interesting complexity of flavour.
Balvenie 21yo Port Wood	Blue Stilton	The red fruity character of this whisky combined with the creamy texture of the stilton provides the taster with a subtle result with a dry fruit quality.
Compass Box Peat Monster	Blue Stilton	The saltiness and grass like taste of The Peat Monster combines well with the creaminess of the cheese.
Compass Box Peat Monster	Extra Mature Cheddar	The combined strong flavours of the cheese compliment one another leading to a lasting finish.

British Cheese - yes please!

The British Cheese Board aims to increase consumption of cheese made by its members and provides information about cheese as part of a balanced diet.

What are the benefits of eating cheese?

- Hard cheese contains essential nutrients - protein, calcium, phosphorus and vitamin B12
- It is versatile and convenient to use as part of any meal occasion
- There are more than 700 named cheeses now produced in the UK alone

The British Cheese Board was formed in 1997 and its members account for the majority of cheese made in the UK.



For further information on the British Cheese Board and its members and the cheeses they produce go to www.britishcheese.com or e-mail us at enquiries@britishcheese.com

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