

## Course #1 :: Gewurztraminer - Banon Fermier

### Banon Fermier - Milk - Cow · Region: Isere

INFO - The making of the cheese goes back to the Roman times. It comes from the dry arid pastures that surround Banon in the Haute Provence. It is principally made from goat's milk. After a period of two weeks allowing the cheese to mature, it is dipped in eau-de-vie and then wrapped in a chestnut leaf. The alcohol protects the cheeses against bad mould and slowly the chestnut leaf aroma influences the cheese's taste.



TASTE - It has a soft creamy taste, reminiscent of milk, gradually influenced by the aroma of the chestnut leaf. This cow's Milk version develops a rustic woody character from the leaf, and with age will become strong and soft. The Banon is an uncooked, unpressed cheese with a fine white (on maturing the pate turns a yellowish colour), soft pate.



### 2002 Corison Gewurztraminer

"Very aromatic, the mouthfilling flavors of pear, lychee nut, rose petal and grapefruit are balanced by snappy acidity." Cathy Corison

### CORISON WINES

Cathy Corison began making wines over three decades ago at Freemark Abbey and spent a decade in the 1980's as the head of winemaking at Chappellet on Pritchard Hill. The essence of Cathy's wines is an ideal balance of power and elegance. Her wines could never have been any different because they are an expression of Cathy herself.

INFO - Gewurz is the German word for "Spicy" and "Traminer" is the actual grape type (like "Merlot."). Gewurztraminers are typically both spicy and sweet at the same time. The bouquet on this type of wine is like you've fallen nose first into a field of spring flowers.

ORIGIN - The home of Gewurztraminer is the Alsace region of France. Located along the Rhine River, the area is very similar in terrain and climate to the German wine regions. Therefore, the wines produced in Alsace are a blend of French and German winemaking traditions.

NOSE - The Gewürztraminer nose is incredible, a mix of roses and lychee fruit, ripe pears, tropical fruit and even sweet spices like cinnamon, nutmeg and star anise

CHARCHTER - pungent character and flavors that are almost always rich, full-bodied and powerful, though usually with only moderate acidity..

TASTE  
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::