

THE CHEESE *Onetik Bleuette*

You don't find many blue cheeses made from goat's milk because they can be very temperamental when it comes to maturation. They generally have only a small period of time when they are in optimum condition and when aged too long they tend to become strong and very goaty. This natural-rind cheese from the Onetik cooperative in the Basque region is an exception. The dark-blue veins running through its moist, crumbly texture have a delicious salty blue tang with just a hint of syrupy sweetness.

THE WINE 2008 *Château Jolys Cuvée Jean Jurançon, Jurançon (France), A\$28*

The Jurançon region, in the French foothills of the Pyrenees, produces scintillating late-harvested sweet wines from the petit manseng grape. Normally we would recommend a botrytis-affected semillon with blue cheese, but the slightly lighter, less overtly sweet qualities of this wine, with its lovely soft honeyed richness and tangy finish, make it a great match with the slightly subdued qualities of the Bleuette. 