PURE PROJECT & BLEU OAK CHARCUTERIE VALENTINE'S DAY PAIRING



TASTING NOTES

Rain with Brie Cheese

Transport your date to a romantic riverside picnic in Paris with this buttery Brie cheese pairing. Rain, our unfiltered German-style pilsner, showcases a beautiful balance of subtle malt sweetness with an intoxicating lemony, grassy, hop aroma. This simple yet complex style of beer could definitely stand up to more intense cheeses, but it's easy drinking makes it equally as agile against such delicate and creamy Brie. The crisp carbonation and restrained bitterness work to cut through the buttery richness of Brie, making each bite as exciting as the next. Try the cheese with a blueberry for a flavor affinity many have yet to explore!

Unspoken Belief with Manchego Cheese

Let your palate be your guide as we sail off to Spain to enjoy the ever-so-popular Manchego cheese. This firm, sheep's milk cheese presents a mild, nutty, grassy, earthiness that harmonizes with the toasty, caramel malt backbone of Unspoken Belief, our American Pub Ale. The subtle fruity yeast character of the pub ale helps you to discover a lightly briney, which is instantly balanced by the beer's soft bitterness. At this point, your date should be smooth sailing!

Tao with Rose Petal Pistachio Goat Cheese

Goat cheese comes in many glorious forms, but never have I encountered one so elegantly rolled in rose petals and pistachios! This is the G.O.A.T. of goat cheeses. Don't dismiss this cheese as light and delicate, because here it packs a powerful punch of tangy-sweet creaminess. Pure project has been patiently preparing for this pairing with a lovely Bordeaux wine barrel aged sour ale with cabernet sauvignon and cabernet franc grapes. The blush pink hue of Tao is visually stunning next to the rose petals and pistachios. This beer's aroma is brimming with fresh strawberry, raspberry and subtle French oak sweetness. Tao's mellow acidity and subtle tannins counter the tanginess of the cheese, and uncover a sweetness you might have never discovered on its own! This showstopper pairing is sure to set off fireworks on your palate!





(Meers!

