

MADELEINE AND ALEXANDRE DUFOUR



CULTURE MEDIA REACHED OUT TO SOME OF OUR FAVORITE PEOPLE IN THE CHEESE WORLD TO LAUNCH A CHEESE & MUSIC PAIRING PLAYLIST. EACH PERSON CREATED A UNIQUE SET OF PAIRINGS THAT REFLECTS THEIR PERSONAL AND PROFESSIONAL STYLE. WE HOPE YOU ENJOY THESE PLAYLISTS AND GIVE THEM A SPIN THE NEXT TIME YOU ARE HAVING A PARTY, HAPPY HOUR, OR A SOLO NIGHT WITH YOUR FAVORITE CHEESE BOARD.

LE TEMPS EST BON BY BON ENTENDEUR & ISABELLE PIERRE

paired with **LE CIEL DE CHARLEVOIX**

We suggest you drink it with your favorite cider, over a large piece of toasted bread and a tiny bit of butter underneath. Enjoy the star anise, the bitterness and the salt of this beautiful combination. Le temps est bon, le ciel est bleu.

OUI OU NON BY ANGÈLE

paired with **OSSAU-IRATY**

Just like they do in the Basque Country, you should eat your Ossau-Iraty with a good amount of Bayonne Ham, a nice plate of chipiron and a cold glass of crisp white wine, like a French Sancerre.

GIGI L'AMOROSO BY DALIDA

paired with **FRESH BURRATA**

A fresh burrata goes with a nice fluffy slice of foccacia, your favorite olive oil, and a dot of thick balsamic vinegar.

DANS LA NUIT BY COEUR DE PIRATE

paired with **FLEURMIER**

When cooler months are upon us in Charlevoix, a "brie-fondant" is like a blanket for the soul. A few drops of maple syrup, some nuts and a warm runny brie on crispy croutons. What else ?

JOHNNY GO BY JEAN LELOUP

paired with **LOUIS D'OR (3 ANS)**

We love pairing cheeses with sparkling wines. We could easily enjoy a beautiful Cinq à Sept with a nice bite of Louis d'or and a nordic Pet Nat or a more classic sparkling wine.

JUSTE UNE P'TITE NUIT BY LES COLOCS

paired with **KÉNOGAMI**

This particular cheese goes beautifully on a classic tartiflette. Just like the people from Sag-Lac, this cheese has a charming and warm accent.

CHANTER POUR RIEN BY PATRICK NORMAND

paired with **ANY QUEBEC FRESH CURDS (it has to be eaten the same day it was batched)**

We do not only eat curds on poutine !! We love eating curds on their own, as a happy hour treat! Our family's favorite would be to have them with spicy Mrs Vickies (Canada's kettle chips)

NÉGUAC AND BACK BY LES HAY BABIES

paired with **PIED DE VENT**

Les Iles de la Madeleine is just a vibe. You have to be road-tripping in august with your windows down, or else you're just missing it. Having a pic nic on the Islands with some Pied de Vent and local beers. That's the jam.

THE GREAT ESCAPE BY PATRICK WATSON

paired with **LE MIGNERON DE CHARLEVOIX**

Here is the mood: we are in a wood cabin, lost in the middle of Charlevoix during a long winter. Half a wheel of Migneron mounted on a swiss raclette oven is waiting for you. A few sauteed leeks and some baby potatoes under a mountain of cheese, and there you have it.

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