

Cheese & Wine Quiz 24

Cheese Round

1. What country is traditionally credited with creating the cheese *Roquefort*?
Answer: France
2. Which Italian cheese is made from water buffalo milk and often used on pizzas?
Answer: Mozzarella
3. What is the primary ingredient in paneer cheese, a staple in Indian cuisine?
Answer: Milk
4. Which English county is famous for producing *Stilton* cheese?
Answer: Leicestershire
5. What process, often done to cheddar, involves wrapping cheese in cloth to age it?
Answer: Cheddar cloth-binding
6. Name the semi-hard Dutch cheese that comes with a wax rind, often in red or yellow.
Answer: Edam
7. Which cheese, originally from Switzerland, has characteristic holes?
Answer: Emmental
8. What French cheese is known for its creamy texture and white, bloomy rind, often referred to as “King of Cheeses”?
Answer: Brie
9. What type of milk is used to make the Spanish cheese *Manchego*?
Answer: Sheep’s milk
10. What British cheese is named after a village in Somerset and is often considered a classic pairing with apples?
Answer: Cheddar

Wine Round

1. What is the most widely planted grape variety used in red Bordeaux wine?
Answer: Cabernet Sauvignon
2. Which Italian wine is made primarily from the *Sangiovese* grape?
Answer: Chianti
3. What region in France is famous for producing Champagne?
Answer: Champagne
4. Which country is the world’s largest producer of wine by volume?
Answer: Italy
5. What is the process called in which yeast turns sugar into alcohol during wine fermentation?
Answer: Fermentation
6. In which wine region would you find the village of *Chablis*, famous for its Chardonnay wines?
Answer: Burgundy
7. What term is used to describe the smell or aroma of wine?
Answer: Bouquet
8. What red wine grape is often associated with Argentina and its Malbec wines?
Answer: Malbec
9. What type of fortified wine is produced in the Douro Valley of Portugal?
Answer: Port
10. In the wine world, what does the term “terroir” refer to?
Answer: The environment where the grapes are grown (climate, soil, etc.)

Cheese or Motorway Services Round

1. Broxden
Answer: Services (M90)
2. Trowell
Answer: Services (M1)
3. Tunworth
Answer: Cheese – soft cheese originating from the Duke of Wellington estate
4. Stichelton
Answer: Cheese – English blue cheese
5. Old Inns
Answer: Services (M80)
6. Bowland
Answer: Cheese – from Lancashire
7. Chevington
Answer: Cheese – semi-soft and mould-ripened
8. Pont Abraham
Answer: Services (M4)
9. Gordano
Answer: Services (M5)
10. Derby
Answer: Cheese – mellow cow’s milk cheese from Derbyshire