

*The*  
MACALLAN

# MAC & CHEESE

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*The Definitive Guide to Pairing  
The Macallan and Fine Cheese*







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*The*  
**MACALLAN**

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*A Perfect Pair.*

*Two iconic indulgences,  
rooted in tradition.*

*Mac & Cheese,  
redefined.*



A top-down photograph of a glass of whisky and cheese. The glass, filled with a golden-brown liquid, sits on a light-colored marble surface. To the left, a dark wooden cutting board holds several slices of pale yellow cheese. A semi-transparent white box with a thin black border is centered over the image, containing the title text.

*Whisky & Cheese:*

# **The Basics**

## What is Cheese?

There are many types of cheese and just as many methods for making it, but every cheese starts with four basic ingredients: milk, salt, a “good bacteria” and rennet, an enzyme. Milk – whether goat’s, sheep’s or cow’s – is heated and the curds are separated from the whey. Once divided, the cheese curds are processed to determine taste, texture, color and aroma. They are then pressed into molds, such as wheels or blocks. Between here and your cheese board, the cheese can be eaten fresh, brined or aged to develop its unique characteristics.

## What is Whisky?

The word ‘whisky’ derives from the Gaelic word for water ‘uisce’ [oo-skie], or the full name ‘uisce-beatha’ [oo-skie bae-tha], which means water of life. All whisky production starts with a grain. The most commonly used grains are corn, wheat, rye and barley - each of which have distinct characteristics that influence the final spirit. After combining the elements of water, yeast, distillation and time, the whisky matures within wooden casks - developing the signature aromas and flavors we know and love.



## What is Single Malt Scotch?

For a whisky to be considered a Scotch, it must be produced in Scotland and aged in oak casks for a minimum of three years. To be considered a single malt Scotch specifically, like The Macallan, the Scotch must be made 100% from barley and produced entirely at a single distillery.



## Origins of The Macallan

Founded in 1824 in the heart of Speyside, The Macallan was one of the first distilleries in Scotland to be legally licensed. Since then, it has built a reputation as one of the world's finest single malt Scotch whiskies. The Macallan's fine spirit is matured in oak casks primarily sourced from Spain and America and during this traditional maturation the whisky receives its rich and 100% natural color.







*A Perfect Pair:*

## **The Macallan & Cheese**

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Both whisky and cheese making are sophisticated arts defined by traditions and time-honored processes. Complex to master, but easy to enjoy - especially together - The Macallan's range of flavor notes are the perfect complement to the rich creaminess of artisan cheeses.

Elizabeth Chubbuck, American Cheese Society Certified Cheese Professional and Murray's Cheese Senior Vice President, has developed the following expert pairing recommendations for The Macallan.



The  
**MACALLAN**  
SINGLE MALT  
HIGHLAND SCOTCH WHISKY

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## Double Cask 12 Years Old

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### Nose

Creamy butterscotch, candied orange and vanilla custard

### Taste

Honey, spices and citrus, balanced with raisins and caramel

### The Perfect Pairing

Young manchego

### Why

This rich, mellow sheep's milk cheese cuts through the spice and citrus notes within Double Cask 12 Years Old, while enhancing the notes of honey and vanilla custard.

### Also Pairs Well With

French sheep's milk cheese or any earthy pecorino





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## Sherry Oak 12 Years Old

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### Nose

Vanilla with a hint of ginger and dried fruits

### Taste

Smooth, rich dried fruits and Sherry, balanced with wood smoke and spice

### The Perfect Pairing

Aged gruyère

### Why

Alpine cheese typically leads with hints of caramelized onion, roasted garlic and sweet nutty notes. These flavors pair perfectly with the mellow wood smoke and dried fruit notes in Sherry Oak 12 Years Old.

### Also Pairs Well With

Challah and savory Alpine cheeses





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# Triple Cask Matured 15 Years Old

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## Nose

Full with hints of rose petal and cinnamon

## Taste

Intense rich chocolate, with notes of citrus, orange and raisin

## The Perfect Pairing

Mellow blue cheese

## Why

The salty, buttery flavors found in mellow blue cheeses are a delicious contrast to the Triple Cask Matured 15 Years Old's floral and citrusy notes. It's a perfect example of opposites attracting.

## Also Pairs Well With

Rich buttery blues or Bavarian blue cheese







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## Rare Cask

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### Nose

Vanilla, raisins and chocolate, followed by citrus fruits and spices

### Taste

Nutty spices, tempered by raisin and citrus

### The Perfect Pairing

Camembert

### Why


This funky, bloomy-rinded cheese has sweet, floral notes that bring out Rare Cask's hints of maple syrup and candied nuts. The notes of vanilla and citrus also help to cut through the cheese's richness.

### Also Pairs Well With

Classic brie or soft-ripened triple crème cheese







*Cheese 101:*

## **Serving, Slicing & Storing at Home**

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As with any artisanal product, there is more to cheese pairing than simply buying and eating cheese. Elevate your Mac & Cheese tasting by being prepared for the best ways to serve, slice, store and pair cheese with The Macallan.

## The Perfect Cheese Plate

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Presentation matters. When pairing a selection of cheeses with The Macallan, a careful arrangement will make everything look and taste its best.

- ▶ Start with cheeses that complement your whisky selection — aim for multiple styles and flavors.

Include 3-5 non-cheese accoutrements that add a variety of colors and textures to the plate.

- ▶ Pick flavors that either complement each other or are opposites. Think in terms such as ‘salty and sweet’ or ‘acidic and fatty.’ To get started, here are a few suggestions:







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2

3



## Tips for Building Your Plate

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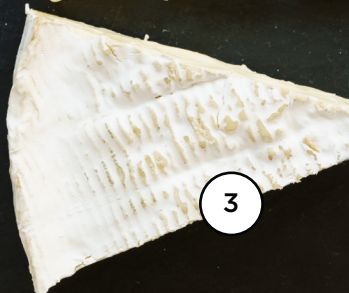
- 1 All cheese is best served at room temperature. Prep your cheese plate at least one hour before serving. Every guest should receive around 1 oz. of each cheese type.
- 2 No cheese board? No problem. Presentation is an opportunity to show your personality. Try creating your own cheese board with a piece of reclaimed wood, vintage ceramic tiles or a unique stone slab.
- 3 With all the flavorful combinations available, include additional elements like bread, apple slices or pickles to help cleanse the palate between bites.

## Slicing

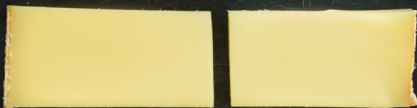
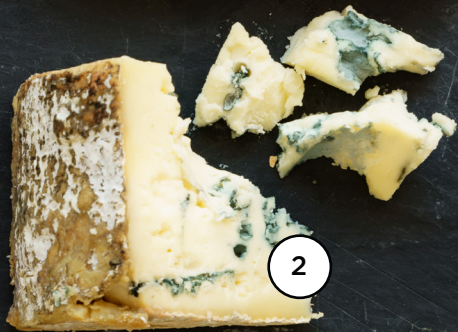
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Like The Macallan, the finest cut brings out the best in each cheese.

- 1 For firm wedges, slice the rind off the side, then continue slicing to create easy-to-eat triangular portions.
- 2 For blue and aged cheeses, chunk along the natural breaks by positioning a knife perpendicular to the cutting board.
- 3 A soft wedge with a bloomy rind should be sliced from the side and then portioned into smaller pieces.
- 4 A slab of hard cheese is easy to portion: cut straight across the width of the slab and then in half again.











## Storing

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For optimal flavor and freshness, correct storage is essential.

- ▶ Purchase cheese in quantities you can consume within a week and follow advised expiration dates.
- ▶ Fresh cheese will keep for 5-8 days while an aged cheese can easily keep for months at a time.
- ▶ Store cheese on the lowest shelf in the refrigerator; never freeze it, which will affect the flavor and texture. Hard, aged cheese is best to store in a cool, dark cupboard.
- ▶ For longer lasting cheese, wrap each piece in wax or parchment paper, then in plastic wrap. Each time it is opened, rewrap with fresh paper and plastic wrap.





*A Peerless Tasting:*

## How to Serve The Macallan

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Now that the cheese course has been decided, you deserve a drink. May we suggest a Scotch?

Whether you're entertaining a few friends with a casual dram or hosting a Mac & Cheese pairing party, here's how to elevate your drinking experience with The Macallan.

## Preparing Your Tasting

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### Pick Your Whiskies

Varying flavor profiles make a whisky tasting more dynamic and interesting. To keep guests' palates fresh, be sure to order your Scotches from light and fruity to strong and robust, while also taking age into account. We suggest the following order and expressions: The Macallan Double Cask 12 Years Old, The Macallan Sherry Oak 12 Years Old, The Macallan Triple Cask Matured 15 Years Old and finishing with a taste of The Macallan Rare Cask.

### Choose Glassware

The shape of your glassware can improve your whisky tasting experience. A snifter glass has a wide base that allows the whisky to breathe, while the narrow opening concentrates the delicious aromas. If you don't have snifter glasses, you can use smaller rocks glasses or stemless wine glasses.

### Establish Tasting Order

Acquaint your guests with how you will be approaching the Mac & Cheese pairings before you start. It is important to taste both elements separately first so that your guests can better understand the magic a pairing creates for your palate. First you should taste the Scotch, then the cheese and then taste both together. You can encourage "playing" around with alternate pairings after experiencing the full tasting.





## Do A Little Homework

Enhance your pairing conversation by studying up on a few fun facts about The Macallan. For example, did you know that most other distilleries use artificial caramel coloring to simulate consistency of color? The Macallan's whisky color is 100% all natural, fully derived from the time spent in exceptional oak casks.





## Have Water Ready

Keep water on hand to refresh your palate and stay hydrated during the experience. Guests can also add a few drops to their Scotch during the tasting to open up additional flavor profiles.



## Additional Hosting Tips

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### Dress to Impress

Decorate the table to create an elegant and sophisticated atmosphere that guests will remember. A floral centerpiece, unique coasters and candles complete the table while allowing your beautifully prepared cheese board to shine.

### Take Notes

Have pens and paper or notebooks readily available for guests to capture their favorite whisky and cheese combinations, tasting notes from their favorite whiskies and other memorable takeaways from the evening.

### Music Creates Ambiance

Music matters. Go to [TheSoundsOfTwo12s.com](https://www.thesoundsof2012s.com) and connect your Spotify account to personalize a playlist for the desired ambiance of your tasting. Spotify also has playlists that work for a variety of parties, from hosting a tasting with a few friends to cocktail parties with a large crowd.

### A Final Takeaway

A Final Takeaway: Create small gift bags with mini bottles of The Macallan and cheese board essentials like dried fruits and nuts so your guests will remember the experience. It may even inspire them to host their own Mac & Cheese tasting.



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**MACALLAN**<sup>®</sup>

HIGHLAND SINGLE MALT  
SCOTCH WHISKY

To learn more, visit our website and follow us on social:

**@USMacallan**

**[www.us.themacallan.com](http://www.us.themacallan.com)**



Have Mac & Cheese questions?  
Send us a message on Facebook and our chatbot can help you!

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