

# Asian Women In Business

July 10, 2017

## French Cheese Paired with Suntory Japanese Whisky

Thank you for joining us for this unique evening, pairing the best cheese with the best whisky, to enhance the flavors of both. Our cross-cultural pairings: Japan, which produces top-tier whisky known to be aromatic, floral, subtle, and complex; and France, producing the best cheese in the world.

The evening will start with a Suntory Toki Highball, followed by a pairing of specially selected French cheese: Tomme Brulee, Camembert, Mimolette, and Chaource. The cheese will be paired with four award winning whiskies from Suntory: Toki, Hakushu, Hibiki, and Yamazaki. You be the judge if it is truly umami worthy.

AWIB thanks The French Cheese Board ([www.frenchcheeseboard.com](http://www.frenchcheeseboard.com)) and Suntory ([www.beamsuntory.com](http://www.beamsuntory.com)) for sponsoring tonight's pairing.

### Suntory Toki Highball

#### Recipe

Suntory Toki

Clear ice

Highly carbonated soda

A mist of grapefruit

A twist of grapefruit

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## Fromage and Whisky Pairing

### Suntory Whisky Toki

A blend of whiskies from Suntory's Hakushu, Yamazaki, and Chita distilleries, Suntory Whisky Toki™ features the quintessential characteristics of a Suntory Whisky blend: exquisite balance, harmony, and oneness. With its unique pairing of Hakushu American white oak cask malt whisky with Chita heavy-type grain whisky overturns the traditional hierarchy between malt and grain. With select Yamazaki malts for additional depth and complexity, Suntory Whisky Toki™ is silky, vivid, and bold.

Silky with a subtle sweet and spicy finish.

*Tasting Notes:*

Color: clear gold

Nose: basil, green apple, honey

Palate: grapefruit, green grapes, peppermint, thyme

Finish: subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger

## Paired with

### Chaource

Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy, and a little bit crumbly texture. Surrounded by a white rind, it takes 2-3 months to ripen completely. During its ageing time, the cheese has a bit salty, buttery, and fruity taste. Together with 50% fat, it also contains animal rennet.

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### Hakushu

#### 12 Years Old

Fresh and gently smoky single malt whisky with herbal notes. Hakushu® is a "green and fresh" whisky, praised by the most curious whisky connoisseurs and lovers of gastronomy. Its crisp and vibrant feel, unique in a single malt whisky, enlivens and liberates your senses.

Green with herbal notes

*Tasting Notes:*

Color: champagne gold

Nose: basil, pine needle, green apple

Palate: sweet pear, mint, kiwi

Finish: green tea, subtle smoke

## Paired with

### Camembert

The quintessential French cheese, Camembert is typically a bit stronger in flavor than Brie. It is made from cow's milk and is soft and creamy with 45% fat. It has a taste of wild mushrooms and a buttery texture that melts into the ultimate grilled cheese sandwich.

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### Hibiki

Hibiki® Whisky is a harmonious blend of malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas. Hibiki® Whisky is not only Japan's most highly awarded blended whisky, but among the most prestigious and honored whiskies in the world.

Luminous. Delicate. A transparency that unveils complexity.

*Tasting Notes:*

Color: amber

Nose: rose, lychee, hint of rosemary, mature woodiness, sandalwood

Palate: honey like sweetness, candied orange peel, white chocolate

Finish: subtle, tender long finish, with hint of Mizunara (Japanese oak)

## Paired with

### Mimolette

Mimolette is also known as Boule de Lille and is a semi-hard cheese made from cow's milk with 40% fat content. The sharp, nutty, fruity taste of Mimolette also includes sweet hints of butterscotch. Its brilliant orange color makes it the focus of any cheese platter.

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### Yamazaki

#### 12 Years Old

Suntory's flagship single malt, multi-layered with fruit and Mizunara aromas. Yamazaki® Whisky is not only the No.1 single malt whisky in Japan, but is enjoyed in more than 35 countries.

Succulent with soft fruit.

*Tasting Notes:*

Color: pure gold

Nose: peach, pineapple, grapefruit, clove, candied orange, vanilla, Mizunara (Japanese oak)

Palate: coconut, cranberry, butter

Finish: sweet ginger, cinnamon, long finish

## Paired with

### Tomme Brulee

Tomme is cheese produced in the Basque region. Tomme Brulee is a hard cheese made from sheep's milk. The rind is singed with a flame so that it acquires a distinct appearance and a strong, sweet, and smoky flavor. It has a firm texture with a pungent aroma.

SUNTORY WHISKY

THE ART OF JAPANESE WHISKY  
SINCE 1923

