

# Play your way into the world of wine

WHOLESALE CATALOGUE 2024



# Wine adventure, puzzling fun

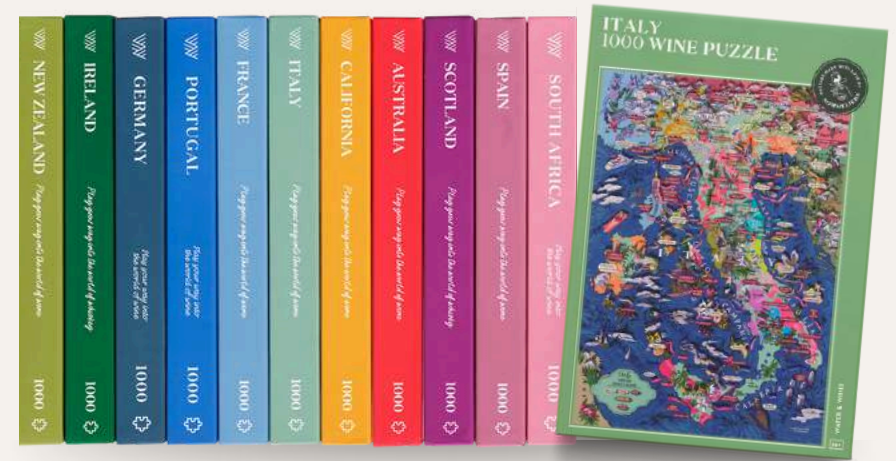
At Water & Wines, we redefine the puzzle experience, guiding puzzlers on a memorable journey through the world of wine and spirits. Crafted in collaboration with sommeliers and hand-drawn by artists, our puzzle collection curates a captivating adventure that blends oenology, art and playful learning into one.

Perfect for wine shops, design boutiques, gift stores and many more, these puzzles celebrate the rich heritage and cultural nuances of the world's finest libations. From iconic vineyards to legendary distilleries, each puzzle piece invites exploration and discovery, making it the perfect gift for connoisseurs and enthusiasts alike.

Elevate your store's selection and delight your customers with the ultimate blend of entertainment and sophistication!

Designed by  
sommeliers

Wine learning  
through maps



Sustainably  
made in EU



Velvety glare-  
free finish

## Loved by 250K+ customers worldwide



**Sommelier crafted,  
artfully designed**



**Playful learning in  
every piece**



**Lasting joy,  
sustainably made**



**Top-notch  
puzzling fun**

# Where passion for wine meets the love for puzzles

Yamit, a passionate sommelier, and Mathilde, a puzzle enthusiast with a knack for maps, joined forces to create Water & Wines. Their mission? Make learning about wine and spirits a joyful and immersive experience.

Together, working alongside local industry experts, they crafted a collection of artfully designed puzzles that encapsulate the essence of the world of wine and spirits, offering adventurous journeys for all to savor.

Each puzzle is rigorously researched, sustainably made, and expertly crafted, and for every item sold we will plant one tree. So you can play, learn, and create unforgettable moments with loved ones knowing that you're also making a positive impact on the world.

“

*We want to share our passion for oenology through fun and creative puzzles that will transport you to the heart of wine country and sparkle joy in your life.*

-Yamit Viitaoja, Founder

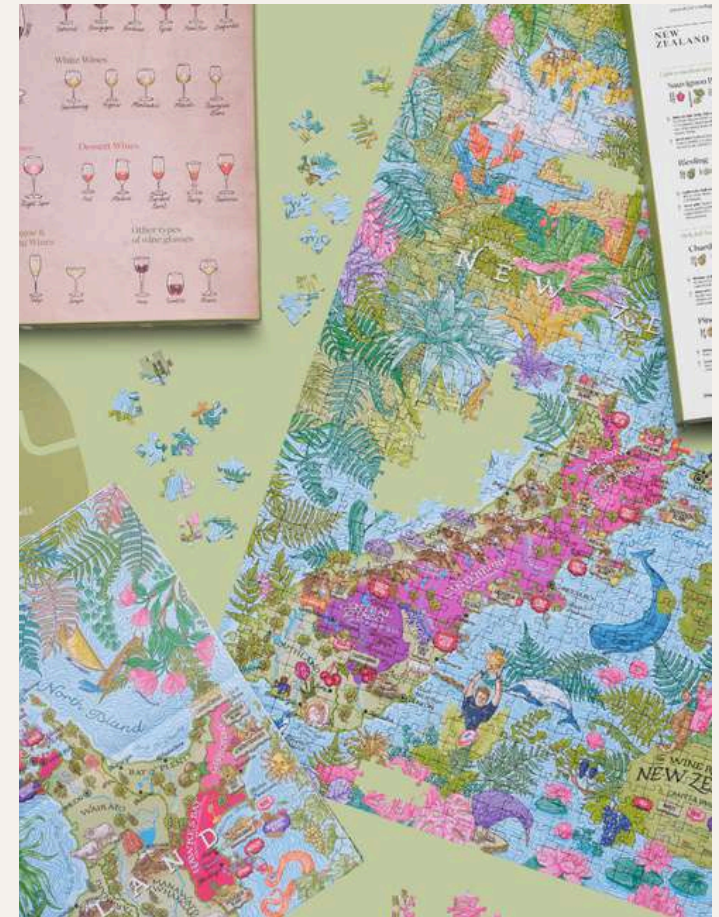


# Detailed information

## ALL PUZZLES

- Wholesale price 18 GBP
- RRP 39 GBP
- Size: 1000 pieces
- Made in Germany with a majority of locally sourced and recycled materials
- Puzzle dimensions: 48 x 68 cm; 18.9" x 26.8"
- Poster dimensions: 48 x 68 cm; 18.9" x 26.8"
- Box dimensions: 33 x 22.7 x 3.9 cm; 12.9" x 9.9" x 1.5"
- Soft touch - velvety matte finish avoids reflections

All boxes include a full-size fold-out poster and a box stand.  
Additional educational toolkits and bonus content is tailored to each design  
- see details.

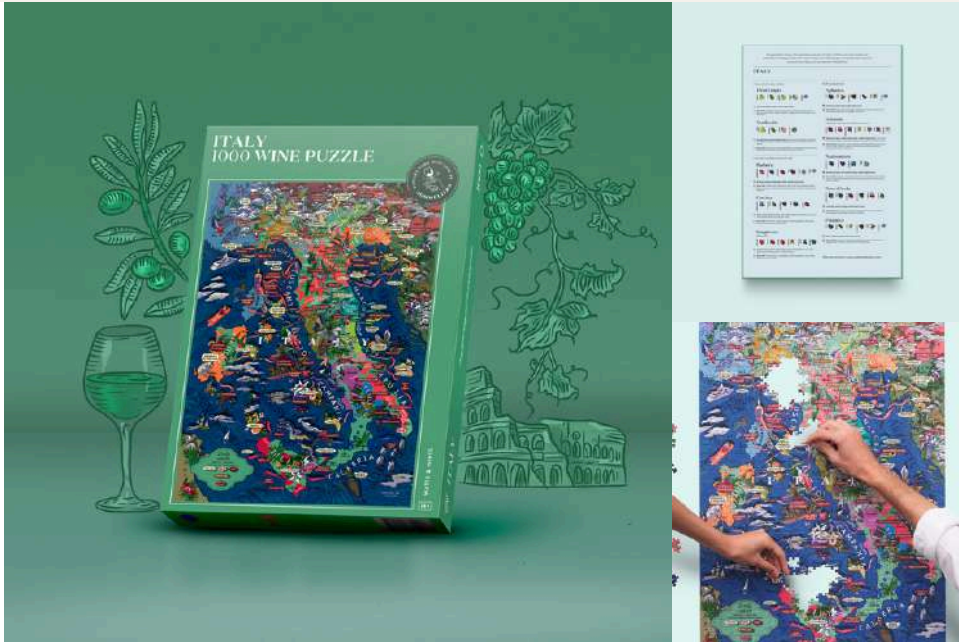


[www.waterandwines.com](http://www.waterandwines.com)



We are a proud member of 1% for the Planet and pledge 1% of our annual sales to environmental organizations.

# Italy Wine



A discovery of Italy's vast viticultural diversity.

Featured on the puzzle:

- A selection of renowned Italian appellation areas
- Handpicked local grape varieties
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Signature profiles of iconic Italian grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Nikita Fabbro.

# France Wine



Puzzle your way through France's legendary wine regions.

Featured on the puzzle:

- All French wine regions
- A curated selection of local grapes
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Signature profiles of iconic French grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Nikita Fabbro.

# Spain Wine



A journey across Spain's ancient wine lands.

Featured on the puzzle:

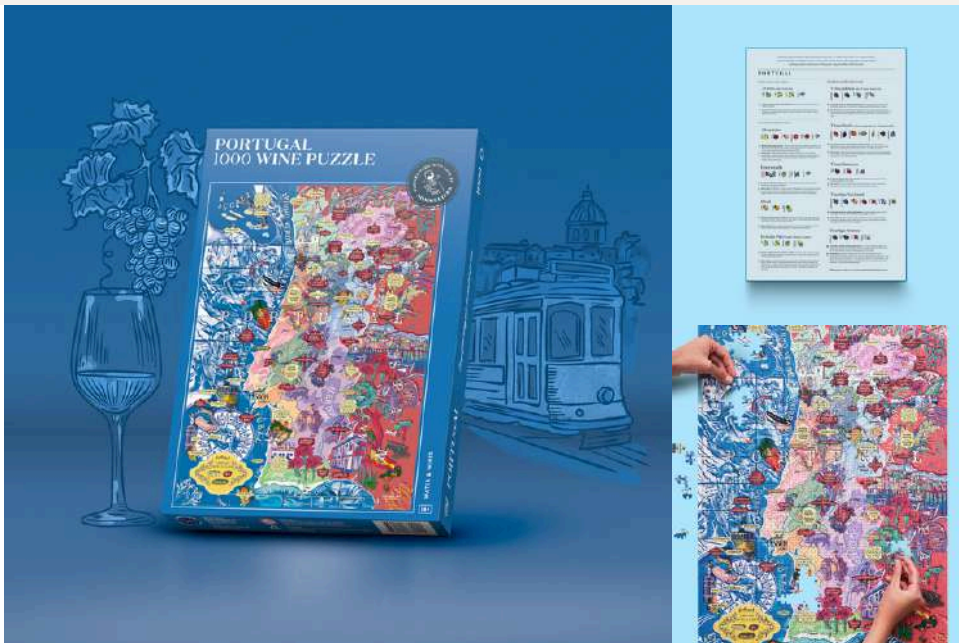
- All Spanish appellation areas
- A curated selection of local grapes
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Signature profiles of iconic Spanish grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Nikita Fabbro.

# Portugal Wine



The essence of Portuguese viticulture in a box.

Featured on the puzzle:

- All Portuguese wine appellation areas
- A curated selection of local grapes
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)
- Illustrated references to Portuguese history, gastronomy and cultural heritage

Included on the box:

- Signature profiles of iconic Portuguese grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Nikita Fabbro.

# Germany Wine



Exploring Germany's wine wonderlands.

Featured on the puzzle:

- All German wine regions
- A curated selection of local grapes and key aromas;
- Landmarks of German wine history
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Details about all the viticultural landmarks featured on the puzzle
- A guide to German wine labels
- Signature profiles of iconic German grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Nikita Fabbro.

# South Africa Wine



An ode to the Western Cape, heart of South Africa's wine.

Featured on the puzzle:

- All appellation areas of the Western Cape
- A curated selection of local grapes
- Key geographical landmarks (major cities, rivers, etc)

Included on the box:

- Signature profiles of iconic grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Derek Fenech.

# Australia Wine



Uncovering the vast winemaking landscape of Australia.

Featured on the puzzle:

- All Australian appellation areas
- A curated selection of local grapes
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Signature profiles of classic Australian grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Derek Fenech.

# New Zealand Wine



Saluting New Zealand's wine regions and their rare commitment to environmental protection.

Featured on the puzzle:

- All wine regions and selected subregions
- A curated selection of local grapes with illustrated aromas
- Soil type of each wine region;
- Key geographical landmarks (major cities, rivers, mountain ranges, etc)

Included on the box:

- Signature profiles of iconic grape varieties with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Derek Fenech.



# California Wine



An introduction to California's sun-soaked vineyards.

Featured on the puzzle:

- California's main wine regions (AVAs)
- A curated selection of local grapes
- Key geographical landmarks and illustrated references to the state's rich history

Included on the box:

- Signature profiles of iconic local grapes with food pairing tips
- A guide to wine glasses to make the most of your next wine tasting

Illustrations by Derek Fenech.

# South America Wine



A celebration of South America's wine countries and regions.

The puzzle highlights the wine regions and main grape varieties of Argentina, Chile, Brazil, Uruguay, Peru, Bolivia, Paraguay, Colombia, Ecuador, and Venezuela.

Included on the box:

- A close-up map of the continent's largest wine regions: Argentina's Mendoza and Chile's Central Valley
- A close-up map of Uruguay's and Southern Brazil's wine regions
- Signature profiles of iconic local grapes, including unique native varieties, with food pairing tips

Illustrations by Nikita Fabbro.



# Champagne Wine



A map celebrating the rich history and culture of the Champagne wine region, home to France's mythical sparkling wine.

Featured on the puzzle:

- Appellation areas of Champagne, Coteaux Champenois and Rosé des Riceys
- All 17 Grand Cru villages
- Allowed grape varieties to make champagne
- Key geographical landmarks and historical figures

Included on the box:

- An illustrated guide to champagne's unique production technique
- Information about champagne styles, grape varieties and pairing tips
- A guide to the sweetness levels of champagne;
- A guide to champagne bottle sizes

Illustrations by Derek Fenech.

# Periodic Table of Wine



The perfect companion for a wine-tasting evening.

The puzzle features some of the world's favorite grape varieties, organized by color and acidity in a hand-illustrated periodic table. For each grape, the table details key characteristics, origin, and flavors.

Included on the box:

- An illustrated step-by-step guide to wine tasting
- A wine color chart
- A guide to wine aromas, to help during tastings
- A guide to wine glasses to help you release a wine's aromas

Illustrations by Mark Belan | artscistudios.com.



## Kentucky & Tennessee Whiskey



Following the trail into the heart of the US whiskey scene.

Featured on the puzzle:

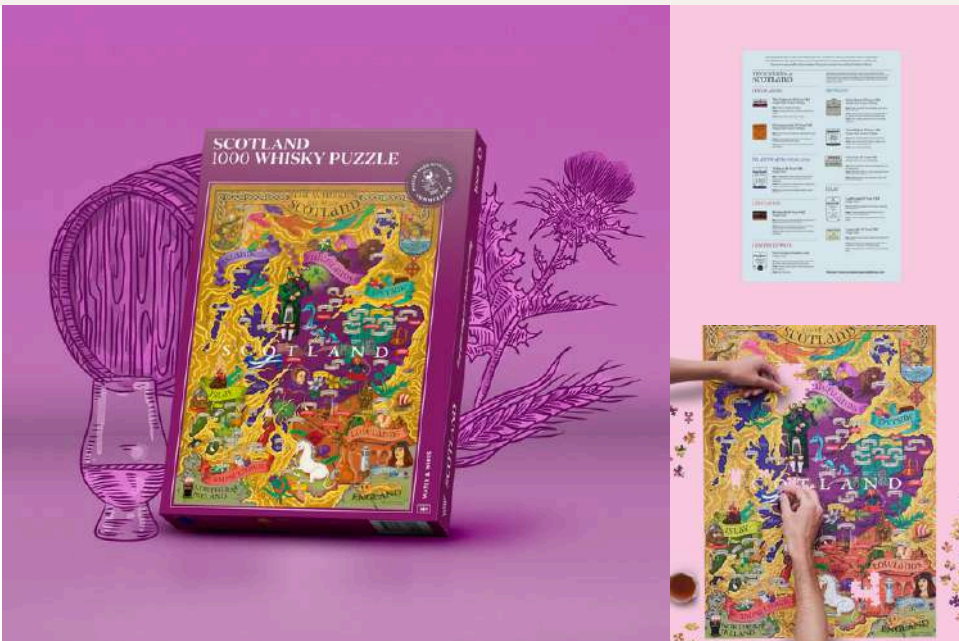
- Kentucky and Tennessee's key geographical landmarks (major regions, cities, rivers, mountain ranges, etc)
- Extensive selection of distilleries in each state;
- Illustrated references to both states' rich history and cultural heritage

Included on the box:

- An illustrated guide to Bourbon and Tennessee whiskey distillation process
- An introduction to whiskey tasting
- A quick guide to whiskey glasses
- A selection of 12 iconic whiskey cocktail recipes

Illustrations by Sophie Haza.

## Scotland Whisky



Salty sea air, peaty fires, and natural spring water: wandering through Scotland's whisky regions.

Featured on the puzzle:

- The 5 Scotch whisky regions and their aroma profile;
- Selected distilleries
- Key geographical landmarks (major cities, rivers, etc)
- Illustrated references to Scotland's rich whisky history and cultural heritage

Included on the box:

- An introduction to whisky tasting
- A quick guide to whisky glasses
- The profiles of iconic single-malt Scotch whiskies

Illustrations by Derek Fenech.

# Ireland Whiskey



A deep dive into the captivating world of Irish whiskey.

Featured on the puzzle:

- Irish provinces, counties and key geographical landmarks (main cities, rivers, mountain ranges, etc)
- Extensive selection of Irish distilleries and blenders
- Illustrated references to Ireland's rich whiskey history and cultural heritage

Included on the box:

- An illustrated guide to Irish whiskey distillation
- A whiskey aroma wheel
- An introduction to whiskey tasting
- A quick guide to whiskey glasses
- A selection of iconic whiskey cocktails recipes
- Bonus back-of-the poster content with explanations of historical and cultural references featured on the puzzle
- Double sided poster

Illustrations by Derek Fenech.

# Beer Styles



An epic family tree of beer styles in honor of the third most popular drink in the world.

Featured on the puzzle:

- Over 100 beer styles, carefully illustrated and organized by family style
- Illustrated introduction to global beer history, from South America to China and starting over 13,000 years ago

Included on the box:

- An illustrated guide to beer brewing
- A playful introduction to beer and cheese pairing;
- A detailed guide to beer flavors, to help during tastings
- A guide to beer glasses

Illustrations by Derek Fenech.

# Italian Coffee Culture



An immersion into Italian cafe culture.

Detailing a classic Italian cafeteria, this puzzle comes packed with fascinating details to delight any coffee aficionado.

Included on the box:

- A full explanation of the objects and historical references featured on the puzzle
- A tour of Italian regional coffee and breakfast specialties
- The ultimate tiramisu recipe
- An introduction to Italian coffee etiquette and the art of espresso
- A playful nod to regional French coffee drinks
- A fun illustrated guide to coffee brewing methods
- Double sided poster

Illustrations by Derek Fenech.

## BORDEAUX 1000 WINE PUZZLE



# Bordeaux Wine Region



Discover Bordeaux, France's largest wine region, renowned for its prestigious "châteaux," legendary wines, and historic sites. Delicately hand-illustrated, our puzzle celebrates the region's rich viticultural heritage and unique terroirs. One piece at a time, the puzzle will take you through Bordeaux's mosaic of subregions and appellations, all main grape varieties, and regional soil types - a real treat for the wine enthusiast!

Featured on the puzzle:

- Bordeaux and Bordeaux Supérieur appellation area
- Bordeaux's subregions and appellations
- Main grape varieties
- Soil types
- Key geographical landmarks and illustrated references to the region's rich history

Included on the box:

- A guide to Bordeaux wine labels
- A guide to Bordeaux wine styles and grape varieties
- The profile of the most legendary "châteaux" of Bordeaux

Get ready to explore the famous Bordeaux and indulge in a puzzling experience like no other!

Illustrations by Nikita Fabbro.

## LEGENDARY WINES OF BORDEAUX

The region has many great wine producers who make fantastic wines, but a few have, over the years, become real legends.



**CHATEAU  
HAUT-BRION**

Creation of the estate: 1553  
Appellation: Pessac-Léognan (Graves)  
Specialty: Red wine

In 1521, Haut-Brion became the first Bordeaux wine to be named after its terroir rather than its owner or parish and is the only red Premier Cru Classé from 1855 outside of Médoc. Cellar records from British King Charles II mention 169 bottles were served at the royal table in 1660 and it is known to have been used extensively by French Minister of Foreign Affairs Talleyrand in the early 1800s for diplomatic purposes.



**CHATEAU  
LAFITE  
ROTHSCHILD**

Creation of the estate: 17th century  
Appellation: Pauillac  
Specialty: Red wine

Popular in Versailles and in the UK since its beginnings, it became 1er Grand Cru Classé in 1855 and has been a consistent producer of one of the world's most expensive red wines since then, with the last record for a bottle of 1869 Château Lafite Rothschild sold at auction for \$233,973 in 2010. The vineyard is one of the largest in the Médoc at 107 hectares, and produces around 35,000 cases annually, of which between 15,000 and 25,000 are first growth.



**CHATEAU  
LATOUR**

Creation of the estate: Around 1680  
Appellation: Pauillac  
Specialty: Red wine

Wine was being produced at Latour as early as the 14th century and received some early recognition in the 16th century in Montaigne's Essays. The most famous of the Château Latour, the Grand Vin is made from grapes grown exclusively in a smaller 47-hectare vineyard near the estate itself, which is referred to as l'Enclos.



**CHATEAU  
MARGAUX**

Creation of the estate: 16th century  
Appellation: Margaux  
Specialty: Red wine

The first "claret" red wine to appear in a Christie's catalogue in 1771 and a Premier Cru Classé since 1855. The château itself is a stunning example of neoclassical architecture and is sometimes called the "Versailles of Médoc". Ernest Hemingway was known to be fond of Château Margaux wines and his granddaughter allegedly changed the spelling of her name from Margot to Margaux upon learning her parents named her after the wine.



**CHATEAU  
D'YQUEM**

Creation of the estate: 1593  
Appellation: Sauternes (Sauternais)  
Specialty: Sweet white wine

The only Premier Cru Supérieur in 1855 Sweet white wine classification. Sweet, golden and almost immortal. It takes one vine to produce one glass of Yquem. The system of progressively harvesting only botrytized grapes was initiated in the 17th century. In 1790, Thomas Jefferson ordered thirty dozen bottles of Yquem for US President George Washington and ten for himself, after touring Bordeaux vineyards while an Ambassador in France.



**CHATEAU  
MOUTON-  
ROTHSCHILD**

Creation of the estate: 1853  
Appellation: Pauillac  
Specialty: Red wine

It became Premier Grand Cru Classé in 1973 after intense lobbying from its owner, who changed its motto from "Premier ne puis, second ne daigne, Mouton suis." ("First, I cannot be. Second, I do not deign to be. Mouton I am."), to "Premier je suis, Second je fus, Mouton ne change." ("First, I am. Second, I used to be. Mouton does not change."). Since 1945, the label is illustrated every year by famous artists such as Miró, Chagall, Braque, Picasso, Dalí, Balthus, Jeff Koons, and even Prince Charles of Wales.

## BORDEAUX WINE STYLES & GRAPE VARIETIES

Wines made in Bordeaux are almost always blends, skillfully crafted to balance the characteristics of different grape varieties in each terroir. Only a few grapes are allowed within the Bordeaux appellation area: 6 primary ones, associated with auxiliary varieties in smaller portions that give each blend a unique character. In 2021, six new varieties were officially approved as part of the effort to adjust to climate change.

### RED BLENDS

Although a great diversity of blends exist among vineyards, a typical Medoc is usually 70% Cabernet Sauvignon, 20% Merlot & 10% Cabernet Franc, when a classic Saint-Émilion will be 70% Merlot and 30% Cabernet Franc. Merlot lends softness and fruitiness, while Cabernet Sauvignon contributes to the structure and aging potential.

Top varieties  
by % of vineyard  
area planted

68%



22%



9,5%



Other varieties:  
Petit verdot, Malbec, also Côt,  
Carrélongue, Tourgas National,  
Arvineaux, Casteau, Mourvèdre.

Bordeaux is renowned globally for its illustrious red wines, prized for their aging potential. Also known as "Claret" in the English-speaking world, a historical reference to when Bordeaux wines exported massively to England, they exhibit a harmonious interplay between fruit, acidity, tannins and oak, resulting in a refined palate with a lingering finish.

**85%  
REDS**

**4%  
ROSE**

Bordeaux's rosé wines are crafted predominantly from red grape varieties harvested earlier to retain freshness and acidity while imparting delicate fruit flavors.

With its own distinct AOC, Clairet is a style of Bordeaux rosé wine that undergoes a longer maceration, showcasing deeper color and flavor intensity.

### WHITE BLENDS

Sauvignon Blanc is Entre-Deux-Mers' star grape and usually accounts for 70-80% of a dry white blend in Bordeaux, with 15-25% Sémillon and 0-5% Muscadelle.

The proportion is reversed for sweet wines, where Sémillon comes first, offering a broader range of flavors and a fuller body.

Top varieties  
by % of vineyard  
area planted



45%



43%



9,5%

Other varieties:  
Cahorsain, Merlot  
Blanc, Sauvignon Gris,  
Ugni Blanc, Avambré,  
Léonik.

**9%  
DRY  
WHITES**

With their fine balance of fruit, acidity, and minerality, dry white Bordeaux wines showcase layers of flavor and a long finish.

Crémant de Bordeaux, which comes in both white & rosé, is a sparkling wine crafted using the same traditional method as Champagne, but in the Bordeaux AOC.

**1%  
SWEET  
WHITES**

Unique to vineyards along the Garonne and Dordogne rivers and their favorable microclimate, Bordeaux sweet wines offer an exceptional aging potential and opulent complexity, with a symphony of flavors ranging from ripe stone fruits and tropical notes to honeyed nuances and exotic spices.

### WHAT IS NOBLE ROT?

It refers to Botrytis cinerea, a fungus responsible for some of the world's finest sweet wines, like Bordeaux's Sauternes. Perfect climatic and geographical influences can turn this otherwise unwelcome visitor into a VIP.

Humid mornings allow the rot to bloom and puncture the grapes' skin, while warm, dry afternoons curb its spread and shrink the berries, concentrating the sugars and enhancing flavors and aromas.



Put your phone down, relax and make a puzzle. At Water & Wine, we want to share our passion for wine in a fun and creative way. Learn about wine regions, grapes, aromas, history and so much more. Play your way into the world of wine!

## BORDEAUX

Situated in southwestern France, **Bordeaux** boasts perfect wine country conditions, with a maritime climate and diverse soils ranging from gravels to limestone hillsides. Its meticulously tended vineyards, where traditional grape varieties thrive, are split by the Gironde estuary formed by the reunion of Garonne and Dordogne rivers, that play an important role in the region's history and success in winemaking. The "left bank" **Médoc** and **Graves** and the "right bank" on the east **Blayais** and **Libournais**, leaving Entre-Deux-Mers in the middle, are then broken up into several subregions and numerous appellations, each with a unique terroir, landscape, and style of wine.

As France's largest wine **Appellation d'Origine Contrôlée (AOC)**, Bordeaux is renowned for its famous "châteaux" and their fine and frothy wines that command premium prices on the international trade. On the other hand, lesser-known producers face declining demand and climate change consequences in a highly competitive industry, leading them to pull out vines to reduce overproduction. In total, Bordeaux's vineyards are expected to shrink by about 10% in the next few years. In spite of these challenges, Bordeaux's rich viticultural heritage and resilience ensure its continued prominence in the global wine landscape.

### HOW TO READ A BORDEAUX LABEL

**Where the wine was bottled ("mis en bouteille"):**  
at the estate will read "au château" or "à la propriété". Another name or mention usually means the wine was bottled by a wine merchant.

**Name of the wine:**  
often named after the "château" when bottled at the estate, unless it's a second wine or a special batch ("cuvée").

**Where the grapes grew:**  
depending on the AOC, it can be a village (Barsac) or a wider subregion (eg. Médoc) or the entire Bordeaux region.

**Appellation area:**  
means the wine was produced within and in accordance with the rules and regulations that apply to wines from a legally protected geographic area.

**Alcohol level:** 12,5% vol

**Volume in ml or cl:** 750ml

**Official business name and address of the producer:** SCEA Château W&W recoltant, Gironde, France  
Produit de France - Bordeaux

**Country of origin:**

**Classifications:**  
The first official Bordeaux wines classification was requested by Emperor Napoleon III in 1855 for the Paris World Fair. In Bordeaux the title belongs to the estate, not to a village or terroir. Here are the most famous ones:  
The 1855 classification (revised in 1973): 60 Médoc estates and 1 Graves for red wines, divided into 5 tiers with the legendary five *Premiers Crus* at the top, and 27 from Sauternes & Barsac for sweet white wines, divided into 3 tiers.  
The Graves classification (since 1953, no revision): no tiers, 16 crus in Pessac-Léognan subregion.  
The Saint-Émilion classification (since 1955, revised every 10 years): 82 estates, divided into 3 tiers.  
The Crus Bourgeois du Médoc (since 1932, around 250 estates, revised yearly) and Artisans (since 1989, 36 estates, revised every five years): no tier, exclusively from the Médoc AOC.

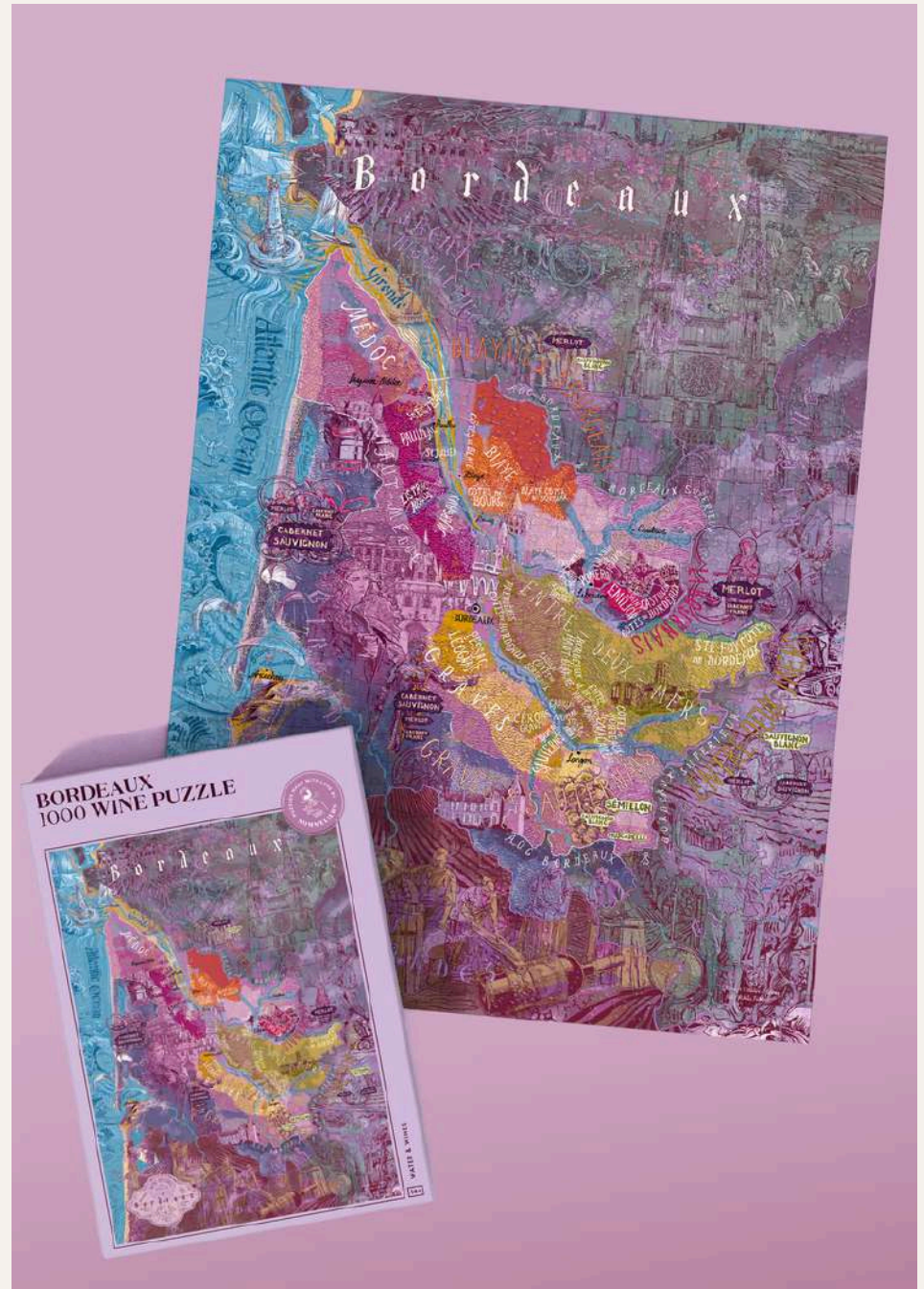
Only a small proportion of Bordeaux wines are classified, the vast majority being sold simply as Bordeaux or Bordeaux Supérieur. It's important to note there are many outstanding wines outside the classification system.

Discover more on [www.waterandwines.com](http://www.waterandwines.com)

**When the grapes were harvested:** the "Millésime", or vintage.

**Bordeaux's best years:**

Red	1929, 1949, 1953, 1959, 1961, 1982, 1985, 1986, 1989, 1990, 2000, 2005, 2009, 2010, 2013, 2016, 2019, 2020, 2022, 2023.
Dry White	1929, 1955, 1959, 1971, 1986, 1989, 1990, 2005, 2009, 2010, 2019, 2020, 2022, 2023.
Sweet White	1929, 1937, 1945, 1947, 1949, 1955, 1959, 1967, 1975, 1976, 1986, 1988, 1989, 1990, 1995, 1996, 1997, 2002, 2003, 2009, 2010, 2015, 2016, 2019, 2022.



Back of the puzzle box



## FRANCE 1000 CHEESE PUZZLE



# French Cheese



Set off on a tour de France of cheese with this delicately hand-illustrated puzzle and explore the country's unique diversity from Normandy to Corsica. From north to south, every cheese reveals a terroir and age-old traditions. Piece by piece, you will recognize some of France's most well-known cheeses and discover some well-kept secret dairy delights.

The puzzle box is a real cheese lover's treasure cove. It features:

- Detailed information on the 80+ cheeses featured on the puzzle including cheese family, milk type, aroma notes, best season, and aging time
- A guide to cheese families including wine, beer, and tea pairing tips
- A guide to cheese flavors to serve as a guide during tastings
- An introduction to the art of cheese cutting

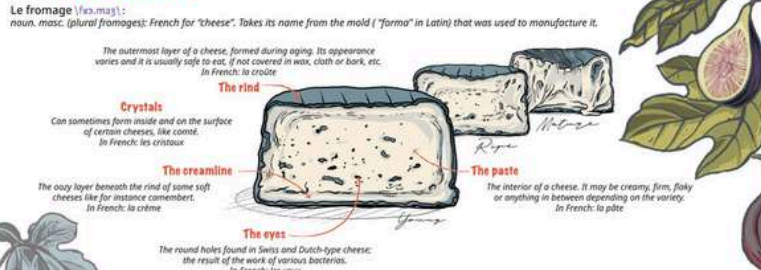
Designed with a hedonistic mind, this puzzle will surely thrill cheese novices and connoisseurs.

Illustrations by Sophie Haza.

Put your phone down, relax and make a puzzle. At Water & Wines, we want to share our passion for cheese in a fun and creative way. With over 1200 different cheeses and extraordinary diversity, France is an iconic destination for cheese lovers and a great place to start your journey. The history of the beloved "fromage" is age-old and each region has over time developed its own cheesemaking techniques, adapted to the constraints of its geography and climate. Discover French cheese terroir, families, aromas, and so much more. Play your way into the world of cheese!

# FRENCH CHEESE

## First, a bit about... CHEESE ANATOMY!



### What's an AOP?

It stands for Appellation d'Origine Protégée, i.e. Protected Designation of Origin. The label aims at safeguarding the designation of origin, history and production methods of some of Europe's most unique food products. Only a fraction have obtained the precious AOP status. Have a look at the poster inside the box to read about them all!

## CHEESE FAMILIES

There is an incredible variety of cheese styles. While classification methods can vary, here are 6 main families, based on the French categorization. When preparing a cheese board, try to have one cheese of each style, counting around 100g / 3.5 oz per person. To make the most of your tasting, take the cheese out one hour before eating and start with the milder cheese first (fresh, soft bloomy/natural rind) and finish with the strong flavored styles (aged washed rind and blue cheese).

**Fresh & natural rind cheese**  
(fromages frais et pâtes molles à croûte naturelle)

Brie de la Vallée de Mayenne, Brousse du Rove and all fresh goat cheeses...  
Try with a dry white wine like a young Chablis, a white or Saison beer, a Darjeeling spring tea.

**Bloomy rind cheese**  
(pâtes molles à croûte fleurie)

Brie de Meaux, Brillat-Savarin, Camembert de Normandie, Chaource, Saint-Marcellin...  
Try with a dry white wine (Sancerre) or a very light red (Chiron), a Bière de Garde or a German lager, a dry cider, a Baoshong tea.

**Washed rind cheese**  
(pâtes molles à croûte lavée)

Époisses, Pont-Névaque, Livarot, Langres, Soumaintrain, Morbier...  
Try with a sweet white wine (Gewurztraminer or Chenin blanc), a Brett, amber lager or Belgian Tripel beer, a black Indian tea.

**Uncooked pressed cheese**  
(pâtes pressées non-cuites)

Ossau-Iraty, Chevrolin, Cantal, Romme des Pyrénées, Morbier, Solers...  
Try with a fruity red wine (Beaunois) or a dry white (Muscadet), a pilsner, a summer Darjeeling or a Pu'er tea.

**Cooked pressed cheese**  
(pâtes pressées cuites)

Comté, Broufoir, Émmmental, Abondance...  
Try with a dry Vin jaune from Jura or a glass of red wine (Saint-Émilion or a great cabernet sauvignon), an IPA or a Pale Ale, an Assam or a Grand Yunnan tea.

**Blue-veined cheese**  
(pâtes persillées)

Roquefort, Fourme d'Ambert, Bleu d'Auvergne, Bleu des Causses...  
Try with a sweet white (Sauternes or Jurançon), an imperial stout beer or a Ceylon tea.

Discover more on [www.waterandwines.com](http://www.waterandwines.com)

## Les Fromages de France

Cheese 2D card

**AOP Cheese Appellation**

**AOP** Indique un produit agricole ou artisanal fabriqué dans une zone géographique déterminée, dont les produits sont reconnus pour leurs qualités exceptionnelles.

**IGP** Marque l'origine géographique d'un produit agricole ou artisanal, mais sans la même reconnaissance que l'AOP.

**SIG** Marque l'origine géographique d'un produit agricole ou artisanal, mais sans la même reconnaissance que l'AOP.

**Label de France**

**Label de France**

Back of the puzzle box

Back of the poster (double-sided)

### FAVORITE RECIPES

#### Tartiflette

*Alpine melted cheese, bacon and potato, this comforting dish from Haute-Savoie is true French mountain food, and a winter favorite.*



**Ingredients (serves 4)**

- 500 g / 1 lb ripe, flat-bottomed cheese wheel (substitute with Cantal, Abondance, or any firm, soft-rind cow's milk cheese like Comté or Gruyère)
- 1 kg / 2.25 lb medium size firm potatoes
- 2 medium yellow onions
- 200 g / 7 oz lardons (2.5 cm / 1 in bacon pieces) (replace with smoked tofu & white mushrooms for a vegetarian option)
- 30 cl / 1 1/2 cup dry white wine (optional)
- Freshly ground black pepper and nutmeg (optional)

**Method**

In a pot, cover cleaned potatoes with salted cold water and bring to a boil. Simmer until fork tender (15-20 min). Drain and let cool, then peel and cut in thick slices. In an ovenproof cast iron or stainless steel skillet, sauté bacon until cooked but not crisp (5 min). Stir in minced onions and cook until softened but not browned (about 8 min). Season with pepper to taste, and nutmeg. Add white wine and stir until wine has almost fully cooked off (1-2 min). Scrape precooked potatoes into the skillet and toss gently to thoroughly combine. Top with halves of the cheese cut in its length, crust on top. Bake at 200°C/400°F for 15-20 minutes until cheese becomes melted and runny, with the crust nicely browned. Serve hot with a leafy green salad dressed with an acidic vinaigrette.

#### Tatin Pommes Camembert

*A savory twist on an iconic French dessert, the upside-down caramelized apple pie.*



**Ingredients (serves 4)**

- 250 g / 9 oz ripe Camembert cheese wheel (substitute with Janost or Fleur-de-Néque)
- 4 apples, replace with nectarine seasoned with olive oil, crushed garlic and fresh herbs for a summer version
- 400 g / 1 1/4 cup puff pastry dough
- 40 g / 1 1/2 oz unsalted butter
- 2 Tbsp demerara/sugar

**Method**

Prep, core and cut the apples into thick slices. In an ovenproof cast iron or stainless steel skillet, lightly sauté the apples in the butter and sugar until caramelized but not melting. Spread the apples, then distribute slices of cheese on top and season with salt & pepper. Roll out the puff pastry dough and prick with a fork. Cover the top of the pan with it, tucking the edges in to make a border. Bake at 180°C / 350°F for 20 minutes, or until golden. Flip over the pie on a serving dish and serve warm with a green salad and walnuts.

#### Gougères

*Most likely originating from Burgundy and perfected during the XVIIIth century, these savory baked cheese puffs are crisp and airy and the perfect finger food for a decadent cocktail night.*



**Ingredients (makes 20-30 puffs)**

- 200 g / 2 cups freshly shredded local cheese (or any hard and salty cheese of the melting sort: Gruyère, Emmentaler, Beaufort, Montbray, Jack, Cheddar, Parmesan)
- 250 ml / 1 cup water
- 80 g / 3/4 cup butter
- 150 g / 1 cup all purpose flour
- 3-4 eggs
- 1/2 tsp salt
- Pinch of ground pepper & freshly ground nutmeg (optional)
- Replace with curried pepper or smoked paprika for a little kick
- Use bacon bits and/or chopped chives to spruce them up.

**Method**

In a saucepan, combine the water, cubed butter, salt, nutmeg and ground pepper over medium-high heat and bring to a boil until fully melted. Remove from heat and immediately add in all the flour. Mix vigorously with a wooden spoon until a smooth dough forms. Return to medium-high heat and mix for 1-2 minutes to dry the moisture out. Remove from the stove and let cool down for 2 minutes. Add eggs one at a time, beating vigorously until incorporated before adding the next, until reaching the right consistency (if the dough should eventually adhere to the finger without dripping). Stir in 1/3 of the cheese and mix thoroughly. Using a piping bag, drop tablespoon-sized balls of dough on an oven tray lined with baking paper, keeping them 3-4 cm/1-2 in apart. Brush with egg yolk and top with a pinch of reserved cheese (optional). Bake in the oven at 220°C/425°F for about 20 minutes, or until puffed and golden. Allow to cool in the oven with the door slightly open for 15 minutes so they become crusty and inside dries out a bit. Serve warm for pre-dinner nibbles, or dunk into soups and steaks. Or cut them open and fill them with whipped goat cheese, rolled-up thyme/rosemary, or smoked salmon.

### A simplified CHEESE FLAVORS guide to


Flavors are shaped by aromas, basic tastes and mouthfeel. There are over 100 aromas of cheese, which can be grouped into 8 main families. The basic tastes include sweet, sour, salty, bitter, umami and fat. Mouthfeel refers to the density of a cheese or its acidity level. The intensity of a cheese's flavors also needs to be taken into account.

#### Fruity



Dried fruit, juicy (strawberry, walnut, citrus), chemical, citrusy, 3 citrus, roasted fruit, stone fruit, apple & pear, demerara (flour, fruit oil)

#### Floral




Rose, white, honey (rosemary, honey, lavender, honey...)

#### Vegetal




Greeny (pot grass, wet grass, dry leaves), head earthy (pot, roots), mushrooms, smoky, cooked vegetable, alfalfa, woody

#### Dairy



Fresh (milk, cream, butter), heated (cooked milk, cream), condensed milk, melted butter, sour (yogurt, whey, fresh cheese, etc...)

#### Spicy



Pepper, cloves, nutmeg, vanilla, fennel, mint

#### Roasted




Roasted grains, cereal (rye, toast), fresh yeast, anise, granola (cracker, nut), caramel, molasses, chocolate, coffee, chocolate (subtle), smoked, salt, barrel

#### Animal



Barnyard, pasture, goat, cow, sheep, broth, veal, leather

#### Undesirable



Harsh, sulfuric, stale (to go), wet dog, waxy, metallic, rotten (e.g. fish, sulfur), medicinal (antibiotic), soapy (sweaty, ammonia, acetone)

### FLAVOR, TEXTURE and COLOR

of cheese are formed during aging by a multitude of microorganisms:

#### BACTERIA, MOLDS AND YEASTS

Here are some famous ones:




**Penicillium Camemberti**  
To which Camembert and Brie owe their fluffy white rinds.

**Geotrichum Candidum**  
The yeast that creates the golden rinds on many blue cheeses.

**Mucor**  
The mold that brings a typical salty and waxy flavor.

#### The art of CUTTING CHEESE



Soft Cheese Knife, Hard Cheese Knife, Cheese Slicer, Cheese Spatula, Cheese Fork, Cheese Wheel, Cheese Block, Cheese Rind, Cheese Slice, Cheese Wedge, Cheese Wheel, Cheese Block, Cheese Rind, Cheese Slice, Cheese Wedge, Cheese Wheel, Cheese Block, Cheese Rind, Cheese Slice, Cheese Wedge.

# Us

---

## QUALITY

Our unwavering commitment is to provide you with meticulously crafted puzzles that surpass the highest industry standards. Our puzzles are specially made with a soft-touch, glare-free coating that feels velvety to the touch, while each piece is tight-fitted.

## SUSTAINABILITY

We prioritize environmentally friendly practices throughout our production process. We are also a proud member of 1% for the Planet and pledge 1% of our annual sales to environmental organizations. Find out more about the program and the non-profits we support on [waterandwines.com](http://waterandwines.com).

## CRAFTMANSHIP

Each puzzle is born from the collaborative genius of our R&D team, talented artists and local industry experts, transforming wine knowledge into a visual symphony. Thoroughly researched and carefully crafted, each puzzle reflects our dedication to delivering an exquisite blend of expertise, creativity, and artistic finesse.

## CURIOSITY

We aim to spark curiosity and encourage continuous learning about wine and spirits through our puzzles. They serve as gateways to a world of endless curiosity, touching on topics as diverse as craftsmanship, geography, travel, culture, history, or gastronomy.

## CONNECTION

We wholeheartedly believe in the power of puzzles to forge meaningful connections and foster shared experiences, bringing you in touch with yourself and add mindfulness to your solo time. The joy of solving puzzles becomes a conduit for genuine connections and treasured moments.





**Water & Wines AB**

Water & Wines AB  
c/o Convendum  
Katarinavägen 15,  
116 45 Stockholm

Org-nr: 559261-7707

**Email:**

resellers@waterandwines.com

[www.waterandwines.com](http://www.waterandwines.com)



**FOR THE  
PLANET.**

— MEMBER —