



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## Three Cheese Fondue with Champagne

4 tsp. cornstarch  
1 TBSP fresh lemon juice  
1 ¼ cups Montreaux Brut Sparkling Wine  
1 large shallot, chopped  
2 cups coarsely grated Emmenthal cheese, about 5 ounces  
½ cup diced rindless brie or Camembert cheese, about 3 ounces  
Generous pinch of ground nutmeg  
Pinch of ground white pepper

1 French-bread baguette, crust left on, bread cut into 1-inch cubes

Stir cornstarch and lemon juice in small bowl until cornstarch dissolves; set aside. Combine Champagne and shallot in fondue pot or heavy medium saucepan; simmer over medium heat 2 minutes. Remove pot from heat. Add all cheeses and stir to combine. Stir in Cornstarch mixture. Return fondue pot to medium heat and stir until cheese are melted and smooth and fondue thickens and boils, about 12 minutes. Season fondue with nutmeg and pepper, place over candle or canned heat burner to keep warm.

Serve with Bread cubes and

**MONTREAUX**  
Brut Sparkling Wine (Champagne)

*Recipe found at [epicurious.com](http://epicurious.com) ----- Serves two-----*