

Wine & Cheese Day Guide



Wine & Cheese Adventure





Overview

 **One-Day Wine & Cheese Tasting
Itinerary – Brome-Missisquoi Wine Route**

Base: Sutton, Quebec

Duration: 1 day

Best Time: Late spring to early fall
(May–October)

Pace: Relaxed, with 3–4 curated stops

9:00 AM – Depart from Sutton

Begin your day with a hearty breakfast at your chalet or a local café in Sutton. Prepare for a scenic drive through rolling hills and picturesque villages.

- **Café Yamabiko** – Japanese-inspired pastries & artisan coffee
- **Cafe Tintoretto** – Local café with great coffee and breakfast sandwiches

 **Location:** Both cafés are located in the heart of Sutton village.

10:00 AM – Domaine du Ridge (Dunham)

A charming vineyard known for its welcoming atmosphere and a variety of wines, including the notable Fado, a rich port-inspired wine. Enjoy a guided tasting and explore the beautiful grounds.

11:30 AM – La Rumeur Affamée (Dunham)

A must-visit artisanal shop offering a wide selection of local cheeses, charcuterie, and gourmet products. It's an excellent spot to pick up picnic essentials or gifts.

1:00 PM – Vignoble de l'Orpailleur (Dunham)

One of Quebec's pioneering vineyards, established in 1982. Visit the Économusée du Vigneron to learn about local viticulture and enjoy a tasting of their award-winning wines.

2:30 PM – Lunch at Vignoble Gagliano (Dunham)

This family-owned vineyard offers wood-fired pizzas and a selection of wines in a relaxed setting. It's the perfect spot to unwind and savor the local flavors.

4:00 PM – Val Caudalies **(Dunham)**

Conclude your tasting tour at Val Caudalies, known for its sparkling ciders and panoramic views of the valley. Enjoy a final tasting and perhaps a leisurely stroll through the vineyards.

5:30 PM – Return to Sutton

Take a scenic route back to Sutton, reflecting on the day's experiences. Consider stopping at a local café for a light dinner or dessert.



Wine & Cheese Pairing Tips

- White Wines: Pair with soft cheeses like Brie or Camembert.
- Red Wines: Complement with aged cheeses such as Cheddar or Gouda.
- Sparkling Wines: Excellent with creamy cheeses or fresh goat cheese.

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Enjoy your
adventure!

