

Cheese Tasting Notes Sheet

Use this sheet to jot down your impressions the next time you sample a new cheese. Capture the look, smell, taste, and texture so you can remember which ones you loved and which ones you'd rather leave behind.

Cheese Name & Origin

Milk Type (Cow, Goat, Sheep, Other)

Appearance (color, rind, interior)

Aroma (mild, strong, earthy, fruity, etc.)

Texture (soft, semi-soft, hard, crumbly, creamy)

Flavor Notes (buttery, nutty, tangy, sharp, sweet, etc.)

Pairing Ideas (wine, bread, fruit, etc.)

Overall Rating (1–5 stars)

Tip: Not every cheese will be love at first bite, but keeping notes helps you discover patterns in your preferences. Over time, you'll build your own personal cheese library!