



French Cheese Descriptions

France produces almost 400 different varieties of cheese, — includes cheeses made from cow's, ewe's or goat's milk, or in combination. Each region has its specialty

Double and triple creme cheeses: Double and triple crème cheeses. They vary in texture from thick, heavy sour or fresh cream, to semi-firm cream. Many varieties are blended with a mixture of herbs and garlic or spices. Cheeses are classified double crème when they contain a minimum of 60 per cent butter fat/ gram, and triple crème when they contain a minimum of 75 per cent butter fat/gram.

Brie

Soft, bloomy-rind cheeses, Milk type from Ewe and goat's milk, Medium Strength:

Fruity Taste with aromatic overtones, minimum Fat content: 45% production season: Year-round

What is Brie Cheese?

The name Brie is applied to big, round, soft cheeses with white mold. On average they have a diameter of 28cm. Their taste is aromatic with mushroom and hazelnut overtones.

Brie is a mild, creamy representative of the Brie family.

Belletoile Brie

A soft-ripened triple crème, with white edible crust, it is easily spreadable. plain or herb flavored. As with all French cheeses, this type must be served at room temperature. Again, serve them with crusty French bread, apples, grapes, peaches or pears.

Bucherondin

A wonderful goat's milk cheese from the Loire Valley, it comes to us in handcrafted wooden crates containing two 4-pound logs of the most exquisite chevre we have ever tasted! Each log is aged for two months, during which time it develops a hard, edible crust complete with a bloomy white mold coating. It is sharp and tangy near the rind and gets progressively richer and creamier toward the center. When enjoying this cheese, you savor a delightful combination of flavors and textures in each bite. Bucherondin is a true delicacy that begs for a warm, crusty French baguette.

Bucherondin and Wine: Robust red wine, Bordeaux.

Blue D'Auvergne

Blue D'Auvergne Produced in D'Auvergne, France, made from un-pasteurized cow's milk. The bluing of this cheese is natural, made from the piercing of the curds to allow air through thus developing the blue veins. The interior paste is sticky, moist and with a crumbly texture. The taste is quite sharp and piquant, a great addition to any salad dishes.

Cambert

Camembert made in the heart of Normandy. With a soft and creamy texture, a slight core gradually reducing as the cheese matures and a distinctive camembert flavors, this delicious classic cheese offers a delight for any cheeseboard.

Chaumes

Chaumes comes from the foothills of the Pyrenees come's a great cheese with remarkable and unmistakable flavor. The rind is a soft pale with an orange coloring, the interior is white, creamy and with many tiny eyes. The taste is mellow with a hint of acid at its finish. Chaumes is great in any sandwich or as a melting cheese. Serve on thin crackers with a dab of grape mustards and enjoy.

Comte

Comte Produced in France, from pasteurized cow's milk that feed high in the pristine pastures of the Jura mountains. No additives are mixed with the milk at any time. Comte requires a long maturing period, and it is during this period that the rind becomes golden in color and hardens. The interior paste is compact and chewy with a straw pale color. The flavor of this cheese varies with the season, fruity from summer milk to nutty from winter milk.

Forme d'Ambert

From the Auvergne Region comes a creamy cow's milk blue with a mild strength and Mushroom and nutty overtones. Fourme d'Ambert is a most tangy representative of the French variety of blue mold cheeses. Fourme d'Ambert has quite strong mold veins and a yellowish-gray rind.

Feta Valbreso

Feta Valbreso Unsalted, soft feta made from 100 % sheep's milk. This cheese is great as a stuffer in peppers and your favorite olives. Great when crumbled in salads or your favorite egg specialty dishes.

Raclette

Raclette This cheese dates to the Roman era. This cheese is produced in Southern France (originally a Switzerland product) it is non pasteurized and unpressed. The cheese wheels are all 3 inches thick and 17 inches in diameter. This cheese is usually cut into halves it is placed under a heating apparatus and the melted cheese is spread onto bread. The rind is dark beige, the interior pate is firm and compact. The taste is quite interesting giving one a sense of luscious grassy pastures with a finish of walnut.

Roquefort

Roquefort One of the "Great Blue" made from quality milk of ewes feeding in areas of the vast plateaux found in the Aveyron. It is the special processing of the curds and the final addition of "penicillin Roquefort" that makes Roquefort probably one of the world's great. Roquefort should be white and faintly shiny to the interior and the paste should be compact and slightly crumbly. This cheese is ripened in natural, damp, aired caves found under the village of Roquefort-Sur-Soulzon. The taste is complex soft and creamy, it is one that will leave your palate to crave for more. Roquefort is great on a crust slice of bread drizzled with oil as well with nuts and figs. Pair with full-bodied dessert wines.

Saint Albray

Saint Albray From the snow-covered northern caps of the Pyrenees to the southwest pastures of Basque country in France comes a young soft ripened cheese with texture as a brie and Cambert. Saint Albray has a unique floral shape, a washed rind with a seductive aroma that mingles mushrooms. Once you have tasted you will love it.

Port Salut

This cheese is related to Port du Salut, with which it is often confused. It is produced in Entrammes, in the department of Mayenne in northwest France. The rind of the cheese is slightly moist and colored, with regular traces of the plastic-covered cloth used in production. It has a very faint smell. The pâte is elastic, cream-colored, soft, and supple. Affinage takes one month.

Istara

Istara Ossau-Iraty refers to two rivers in the Basque region of France - the homeland of this spectacularly delicious cheese. Also called Brebis Pyrenees, which is simply French for Sheep Cheese from the Pyrenees, Istara has a smooth, slightly oily texture and a wonderfully sweet flavor with hints of olive, hazelnut and fig. Aged for 90 days

Morbier

The mountain cheese from the region Franche-Comté AOC.

Morbier at cheese counters by horizontal stripes made from plant coal, they mixed the milk from the morning with milk of the evening, but to avoid a crust forming on the fresh morning curd, wood ash was put on the cheese mass. Then in the evening the milk from the second milking topped off the already existing cheese mass causing horizontal stripes to form. Today, the stripes are made from plant coal.

Reblochon

Fromage de Savoie is the same cheese as Reblochon de Savoie AOC, but, being aged for 65 days, it can be imported into the United States. It is just a tad bit milder than the original Reblochon de Savoie, but with the same richness and creaminess.

St Auger

St. Auger comes from the Velay region of France comes a classic blue "veined creamy blue". The rindless exterior is as white and marbled as is the interior. The rich, smooth and creamy interior is guaranteed to please any cheese enthusiast love.

St Andre

St. Andre St Andre is produced in the western part of France. A unique triple cream brie that is 75% butterfat, the taste can be creamy to part sour but with a velvety smoothness of creamy butter. This brie has a wonderful white surface mold. Serve St Andre on toasted French bread or as an addition to fresh picked fruit. There is always a reason when one can indulge in this wonderful acclaimed brie

Delice De Bourgogne

Delice is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavor and a smooth, melt-in-the-mouth texture. Unlike many simple triple crème cheeses, Delice de Bourgogne has a white, bloomy and pungent rind because of the *Penicillium Candidum* mold. The mushroom aroma of thin rind adds a playful contrast to the rich, creamy, buttery and tangy notes of the interior. This high fat cheese pairs very well with Champagne or Ciders and Wheat Beers.

St. Nectaire

St. Nectaire is an ancient cheese, like cheeses made in monasteries. At maturity this cheese has a thick rind with a subtle, slight pungent smell of damp straws aged in cellars for a minimum of three weeks. The interior paste is compact, creamy and with a pronounced taste of lush pastures with a nutty flavor. This cheese is not for the shy at heart.

Saint Nectaire and wine: Light and fruity red wine such as Beaujolais

Tomme De Savoie

Tomme De Savoie Produced from partially skim cow's milk. This cheese matures anywhere from 6 to 9 months, the milk utilized in making this cheese also varies with the seasons (cows that graze in pastures in the summer to cows feeding on hay in the winter). The rind has a thick and rustic gray color with patches of brown and red molds. This cheese has a pale white to ivory interior, compact paste with subtle flavors of fruitiness.

Aged Mimolette

French Mimolette, made from pasteurized cow's milk. Aged for 12 months also called "Boule de Lille," dates to the reign of Louis XIV. The interior paste is orange color comes from the natural colorant, having a compact interior hard enough to be grated. The rough gray crust of aged Mimolette is the result of cheese mites intentionally introduced to add flavor by their action on the surface of the cheese. Enjoy it chunked served with hearty bread and fruit.

Aged Mimolette and wine: Sweet dessert wine

Bucherondin

Bucheron, is a fabulous soft-ripened goat's milk cheese, a must for any cheese tray. This cheese comes in a log form. It is soft-ripened, so it has white mold on the outside. Slicing into the log form you will find a creamy outer layer, and finally a chalkier dryer center core. It ripens from the outside in. This cheese is excellent. It has a very mild mold taste to it, and a good goat tang. The inside is pastier, very mild, with almost a floral taste.