

calendar

distributors of the finest foods

BERTHAUT

Epoisses AOP 250g

Origin:	Bourgogne-Franche-Comté, France
Classification:	Artisan
Milk:	Cow's Milk
Type:	Washed Rind
Form:	250g
Item Code:	700242

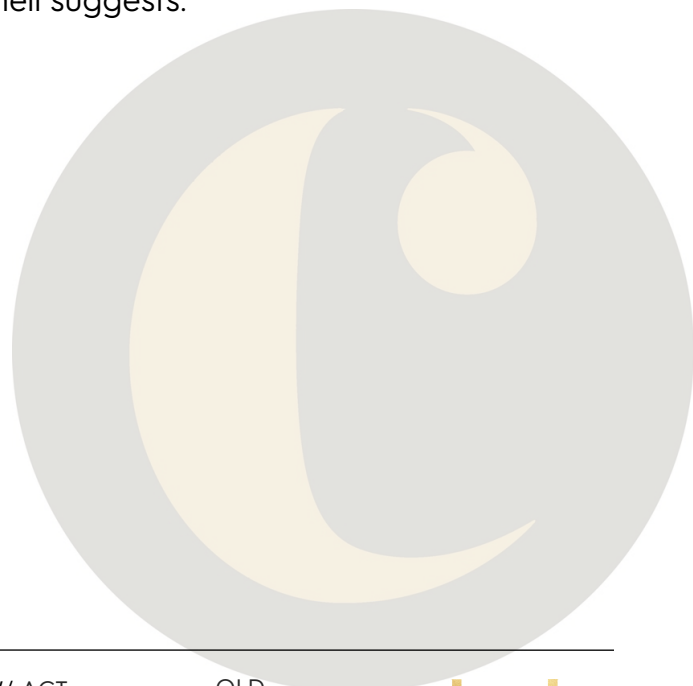


This ancient washed rind cheese is famous for its strong smell and sticky golden rind which is washed with Marc de Bourgogne.

Revived in 1955, Epoisses was originally developed by Cistercian monks at the Abbaye de Fontenay near the town of Semur in Burgundy.

Regular washing with a brine mix of Marc de Bourgogne encourages the b.linen bacteria to create a sticky golden rind and distinct strong yeasty aroma.

The wooden box helps to it hold together as it ripens to a smooth melting texture and rich meaty taste. A mixture of salty, sweet and milky flavours dominate the palate, much more balanced than its smell suggests.



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