

FROMAGERIE GERMAIN Langres AOP 180g

Origin: Grand Est, France

Classification: Artisan
Milk: Cow's milk
Type: Washed rind
Form: 180g wheel
Item Code: 700837



Dating back to the 18th century, this washed rind cheese from the high plains of Langres in Champagne is distinguished by a small indented basin in the top created by not turning the cheese during maturation.

Annatto (a South American seed) is used in the brine wash during maturation to give the cheese a natural orange colour, whilst the cheese remains mild and smooth textured with a distinctive geotrychum rind.

A distinctive feature, the basin is sometimes filled with a puddle of Marc de Champagne before it is served.

