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distributors of the finest foods

GRAINDORGE

Pont l'Eveque PDO 1.4kg

Origin: Normandie, France
Classification: Artisan
Milk: Cow's Milk
Type: Washed Rind
Form: 1.4kg wheel
Item Code: 700915



Made in Normandy and a forebear of camembert, this cheese was developed by monks during the 15th century.

The surface rind is carefully washed with a brine solution to encourage the b.linens culture whilst maturing in humid cellars. The wax paper wrap and poplar wooden box create a microenvironment around the cheese as it ripens.

This result is a slightly sticky orange brown rind and very distinct strong smell. The interior is soft and creamy, with subtle vegetal flavours and a slight taste of hazelnut and butter.

E.Graindorge is located in the Pays d'Auge and specialise in surface ripened Normandy cheese.



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