

calendar

distributors of the finest foods

P.JACQUIN et FILS

Rond du Cher 150g

Origin: Centre-Val de Loire, France
Classification: Artisan
Milk: Goat's Milk
Type: White Mould
Form: 150g disc
Item Code: 701104



Rond du Cher is a small disc shaped cheese styled on the traditional raw milk AOP cheese Selle-sur-Cher. This family run dairy makes traditional goat's milk cheeses on the borders of Touraine, Berry and Sologne, in the Centre region of France.

Matured under a wrinkled geotrychum rind, each cheese is covered with salted, ground charcoal and cellared for 4 weeks. When mature, the cheese looks quite rustic with flecks of blue mould on the rind. The ivory white paste is sweet, salty with a slightly acidic flavour and the fine texture changes as the cheese ages from soft to firm.

This pasturized version is matured in the traditional manner under a coat of sel noir (salted ash). The creamy, white paste has a subtle sweetness and notes of nuts. The rind may be slightly salty and as it ages the flavour intensifies.



WA
8A FOCAL WAY
BAYSWATER WA
6053
08 9327 3500
[order here](#)

SA/ NT
34 ROSBERG RD
WINGFIELD SA
5013
08 8168 1907
[order here](#)

VIC/ TAS
L2/ 262 LORIMER ST
PORT MELBOURNE
VIC 3207
03 8645 4666
[order here](#)

NSW/ ACT
24A RALPH ST
ALEXANDRIA
NSW 2015
02 8244 8288
[order here](#)

QLD
3/31 ARCHIMEDES
PLC MURARRIE
QLD 4172
07 3895 4888
[order here](#)

calendar



www.calendarcheese.com.au