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distributors of the finest foods

LE DAUPHIN

Petit Double Creme 200g

SELECTED BY WILL STUDD

Origin: Bourgogne-Franche-Comté, France
Classification: Artisan
Milk: Cow's Milk
Type: White Mould
Form: 200g wheel
Item Code: 704633



This small but decadent soft ripened, double cream cheese is produced for Will in Bourgogne, and takes its name from the term once used to describe the heir apparent to the throne of France.

Handmade from local cow's milk and added cream, using traditional overnight lactic fermentation techniques that date back to monastic times. The protective wooden box and wax-paper wrap create unique micro conditions that allow the carefully selected surface moulds to slowly ripen the fine, chalky interior of the cheese over 3-4 weeks.

Best served at room temperature close to the use-by date, after the centre has broken down to a soft unctuous texture, with a distinctive creamy lactic finish.

The philosophy behind the 'Selected by Will Studd' label is a range of cheese with the finest provenance, texture, aroma, and flavour. Will Studd is an international cheese expert who has spent his life travelling, filming and writing extensively about cheese around the world.

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