

# calendar

distributors of the finest foods

## SELECTED BY WILL STUDD

### Le Duc Vacherin 200g

Origin: Bourgogne-Franche-Comté, France  
Classification: Artisan  
Milk: Cow's Milk  
Type: Washed Rind  
Form: 200g wheel  
Item Code: 701124

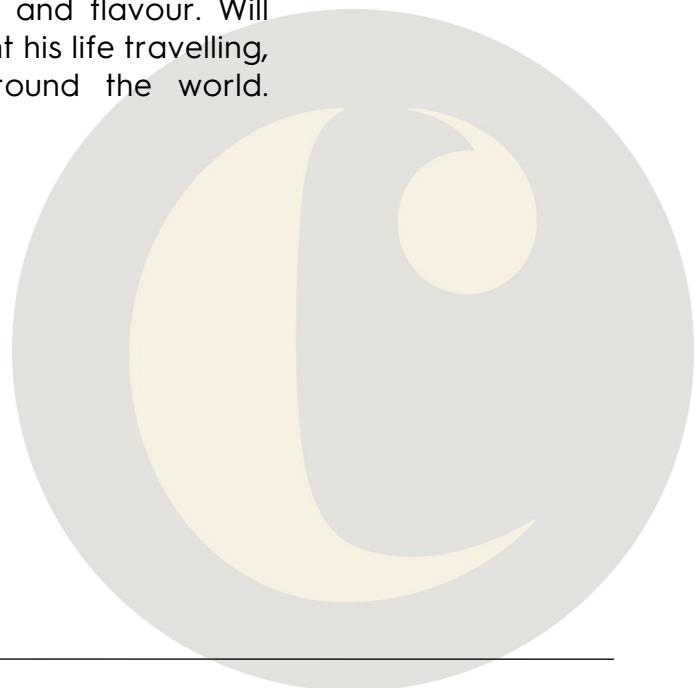


This soft, surface-ripened washed rind cheese is made in the mountains of the Franche-Comte region of France, using a recipe adapted from the seasonal spruce bound cheeses of the region.

Bound with a thin ring of bark, skilfully cut from local pine trees during the summer months, then ripened in a traditional wooden box, Le Duc Vacherin is best enjoyed when the smooth pinkish rind starts to ripple and bulge.

Inside, the cheese softens to a rich, creamy melt-in-the-mouth texture with just a hint of forest.

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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