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distributors of the finest foods

LE MARQUIS

Brie de Rambouillet 1kg

SELECTED BY WILL STUDD

Origin: Île-de-France, France
Classification: Farmhouse
Milk: Cow's Milk
Type: White Mould
Form: 1kg wheel
Item Code: 704460



Made using fresh pasteurised milk sourced exclusively from a small herd of pampered cows, this special cheese has a distinct fungal aroma and barnyard flavours.

This soft, surface mould ripened cheese, specially selected by Will is hand made in a modern, purpose-built dairy that lies in the shade of the Rambouillet deer forest, south west of Paris.

Made on the farm with milk sourced exclusively from a single herd, Brie de Rambouillet is typical of the traditional bries of the Ile de France region. The unique combination of moulds, cultures and a traditional poplar wood box helps to ensure that the chalky centre of the young cheese slowly breaks down to a soft gooey texture over 3-4 weeks of careful ripening.

At its optimum, Brie de Rambouillet displays distinct fungal aromas, savoury flavours and softens when pressed.

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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