

calendar

distributors of the finest foods

SELECTED BY WILL STUDD

Le Marquis Chevre du Pelussin 1kg

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Goat's Milk
Type: White Mould
Form: 1kg log
Item Code: 703409



This unique goat's milk cheese is made near Pelussin in the Rhone Valley. Its exceptionally soft silky texture is a result of modern ultra-filtration techniques, traditional overnight lactic fermentation and a carefully selected combination of moulds and bacteria which slowly ripen the cheese until it develops a mild sweet milky flavour with a satisfying lingering tang and just a hint of goat's milk.

The wooden box protects the cheese, creating a unique microenvironment to ripen it until it becomes exceptionally soft and deliciously creamy with a lingering lemon tang.

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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