

calendar

distributors of the finest foods

LE CONQUÉRANT

Pont-l'Évêque PDO 180g

SELECTED BY WILL STUDD

Origin: Normandie, France
Classification: Artisan
Milk: Cow's Milk
Type: Washed Rind
Form: 180g wheel
Item Code: 704001

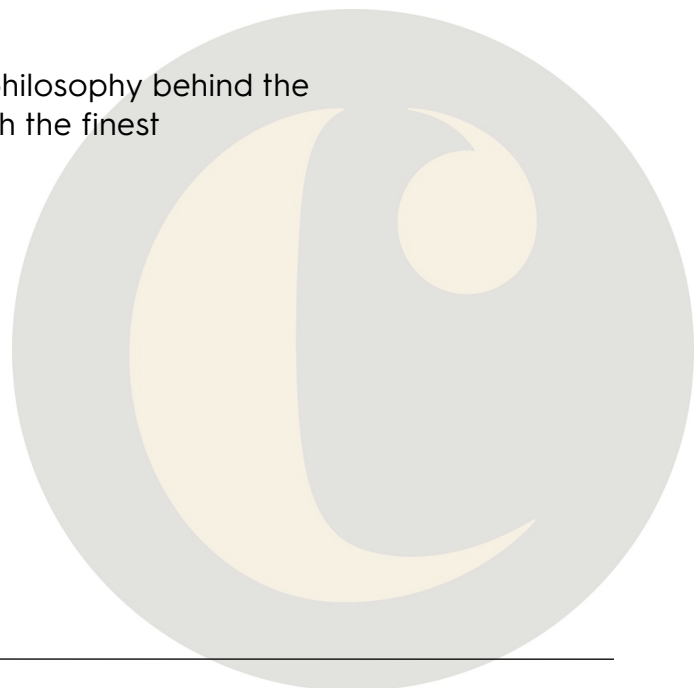


This pungent, monastic PDO washed rind cheese comes from the heart of the Pays d'Auge in Normandy, France.

Traditionally made by monks, washed rind cheeses were used as meat substitutes during fasting periods and have strong aromas and savoury flavours. The word demi refers to its small size, which influences how quickly this traditional, soft surface-ripened cheese will ripen compared to its larger cousins.

Le Conquérant Demi Pont-l'Évêque is wrapped in wax paper and a poplar wooden box to form the ideal micro environment for maturation. It is best enjoyed when the chalky centre has broken down to a soft fudgy texture with a deliciously mild creamy finish.

Will Studd is an international cheese expert and the philosophy behind the 'Selected by Will Studd' label is a range of cheese with the finest provenance, texture, aroma, and flavour.



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