

calendar

distributors of the finest foods

LE DUC

Grand Vacherin 1kg

Selected by Will Studd

Origin: Auvergne-Rhône-Alpes, France
Classification: Artisan
Milk: Cow's Milk
Type: Washed Rind
Form: 1kg wheel
Item Code: 706104



Spruce-bark bound cheeses have been enjoyed as a winter treat in the mountains that border France and Switzerland since the Middle Ages. Traditionally, these cheeses were produced when the cows returned from grazing on high-altitude pastures, where their rich milk was used to make huge wheels of hard cheese throughout summer.

Vacherin Le Duc is hand-made in limited quantities using similar techniques throughout the year. The cheese has a rich creamy flavour and soft texture when young. If left to ripen in the box, the smooth pinkish rind starts to bloom and ripple, and the inside softens to a delectable, oozing, melt-in-mouth texture with a fragrant hint of the forest.



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