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distributors of the finest foods

BERTHAUT

Epoisses 'Le Petit' 60g

Origin: Bourgogne-Franche-Comté, France
Classification: Artisan
Milk: Cow's Milk
Type: Washed Rind
Form: 60g
Item Code: 705585



A characteristic strong smell, sticky rind and smooth melting texture. Stories suggest that this small cheese was created by cutting out the centre of the larger Epoisses leaving a hole or Trou in the bigger cheese.

Regular washing with a brine mix of Marc de Bourgogne encourages the b.linen bacteria to create a sticky golden rind and distinct strong yeasty aroma.

The small box helps to it hold together as it ripens to a smooth melting texture and rich meaty taste. A mixture of salty, sweet and milky flavours dominate the palate, much more balanced than its smell suggests.

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