

# CALENDAR

## CHEESE COMPANY

### EXTRAVAGANT 600G



#### L'ARTISAN CHEESE - ORGANIC



|                         |   |
|-------------------------|---|
| <b>Origin:</b>          | Mortlake, VIC, Australia                                |
| <b>Classification:</b>  | Artisan   |
| <b>Milk Type:</b>       | Cow's Milk  |
| <b>Cheese Category:</b> | White Mould   |
| <b>Form:</b>            | 600g Wheel  |
| <b>Rennet:</b>          | Animal  |
| <b>Code:</b>            | 701369  |
| <b>EAN Barcode:</b>     | N/A   |
| <b>TUN Barcode:</b>     | N/A   |
| <b>Carton Qty:</b>      | 600g x 6  |
| <b>Eat With:</b>        | Sparkling, Champagne, Prosecco                          |
| <b>Drink With:</b>      | Berries, Fresh fruit, Light and crusty bread, Sourdough |

Matthieu Megard grew up in the French Alps surrounded by classic Alpine cheeses. Soon after moving to Australia he set up his own dairy to share the cheeses from his childhood and home country with all of us 'down under'.

In 2010 L' Artisan Cheese - Organic was born and today, he produces a range of different styles of cheese, all of which are made by hand using selected Australian organic milk.

As a third generation French cheesemaker, 'terroir' is important to Matthieu and so choosing organic milk to allow the best expression of that 'terroir' is a crucial step in his cheese making process. Matthieu personally selects the finest organic milk from family owned dairies found in the South West of Victoria - a celebrated dairy region of Australia. This milk is handled with the utmost care at every step of the cheese making process. Everything is done by hand at L'Artisan Cheese - Organic, which means every batch, and every cheese receives very special attention.

Extravagant is a hand-ladled triple crème cheese made using local organic whole milk with extra cream added. As a result, you will find under its white mould rind, that it is deliciously creamy, blossoming as it ages with the mushroomy flavor and aroma intensifying and the centre becoming lusciously soft and oozy. Best enjoyed at room temperature, this decadent cheese pairs well with champagne and as the name hints at, is perfect for celebrations or any time you feel like indulging yourself with something extravagant.

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