

# CALENDAR

## CHEESE COMPANY



## PETIT ROUGE 180G

### 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>	Washed Rind
<b>Form:</b>	180g Round
<b>Rennet:</b>	Animal
<b>Code:</b>	704722
<b>EAN Barcode:</b>	9349195000015
<b>TUN Barcode:</b>	N/A
<b>Carton Qty:</b>	180g x 6
<b>Eat With:</b>	Light and crusty bread, Fruit & nut bread, Dried fruit
<b>Drink With:</b>	Pinot noir, Cotes du Jura, Dry white wines, Chardonnay, Gewürztraminer

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.

Petit Rouge, it is a semi soft cow's milk cheese washed in an annatto mixture to impart a bright orange-red colour to its thin and sticky rind. This beautifully coloured rind contains a dense paste that slowly breaks down to a rich, unctuous texture as it ages. With a savoury, meaty flavour this cheese is perfect for those who like their cheeses to have both a strong aroma and an equally strong flavour.

**NSW-ACT:** [orders.nsw@calendarcheese.com.au](mailto:orders.nsw@calendarcheese.com.au) **QLD:** [orders.qld@calendarcheese.com.au](mailto:orders.qld@calendarcheese.com.au)

**SA-NT:** [sa@calendarcheese.com.au](mailto:sa@calendarcheese.com.au) **VIC-TAS:** [orders@calendarcheese.com.au](mailto:orders@calendarcheese.com.au)

**WA:** [orders.wa@calendarcheese.com.au](mailto:orders.wa@calendarcheese.com.au)