Rollright

Milk type: Cow
Milk treatment: Pasteurised
Coagulant type: Animal rennet
Location: Chedworth, Gloucestershire

Rollright is a soft cow’s milk cheese made by David Jowett, on Manor Farm in Gloucestershire. This style of washed rind cheese is inspired by the famous Vacherin Mont D’or, made in the Jura mountains of Eastern France.

David Jowett selects the batches of Rollright for us, which are then collected by our drivers on our Midlands run. When the cheese arrives with us it is kept wrapped up in one of our cooler maturing rooms until it is ready to be sold.