

# Section28 Briefing Note



## Mont Priscilla

### *Introduction*

Mont Priscilla is named after a location close to our family farm. It is a semi-soft, alpine-style cheese distinguishable by the line of ash running through its centre.

The Mont Priscilla is washed every second day for more than two months to produce an orange-brown rind, and a cheese that has a sweet aroma and a silky paste.

The ash line does not contribute any flavour to the cheese but is Section28's tribute to the French Morbier and to the ingenuity of French farmers.

Last century, these farmers sprinkled ash on the curd left over from the morning milking (to prevent it spoiling), before topping it up in the evening with curd from the afternoon milking. This respect for the raw product and desire to not waste anything is an inspiration to Section28 and something it aims to emulate in daily operations.

The line of ash also creates a cheese that looks pretty amazing on a plate.

### *Flavours and taste*

The soft, yellow-ivory p ate of the Mont Priscilla is buttery and smooth on the front palate. However, as the cheese warms in the mouth, notes of fresh hay and dried grass emerge that then transition to a slightly sweet, lactic finish.

It leaves a clean mouth feel and a taste that has hints of lemon and other citrus fruits. The Mont Priscilla is Section28's most subtle but most complex cheese.

### *Best served*

With plain crackers, dried fruit and dark chocolate.

### *Wine match*

Savagnin, Beaujolais, Session Ale.

### *Fast Facts*

- Milk: Pasteurised Cow
- Rennet: Non-animal
- Affinage: 60 – 90 days
- Size: 4kgs

