



This delicate, fluffy white mould is ANCESTOR of one of France's classic triple crème cheeses "Brillat Savarin". Made from cows milk, it is luscious, fudgey and buttery with a lightly sour note.

Key Facts

Origin: Ile-de-France, France

Milk: Cow

Rennet Type: Animal rennet

Style: White Mould

Classification: Artisan

Shelf Life: 7-10 days

Goes well with: [Champagne](#), sparkling wine, Pilsner or blonde beer

Dense fruit bread or [Fruit Toast](#), strawberries

Similar cheeses: Le Delice de Bourgogne, Brillat

Details

The history of the Chaource cheese is probably ancient. It is believed that the Chaource cheese was made by the monks in the neighbouring Abbey of Pontivy. Its name comes from the town of Aube, where it was sold on the market.

White bloomy rind, it has intense odour of mushroom, the texture is slightly creamy and chalky, with a slaty and acidic flavor profile.

A little history about CHAOURCE

Chaource cheese is one of the Brillat-Savarin ancestor, the two products as a similar technology in the production process, the main difference is that chaource has no cream added during the cheese production.

Dietary

Ingredients: Pasteurised cow's milk, salt, cultures, animal rennet.

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