



This mild, washed rind cows milk cheese from the Champagne Ardenne region of France, has a bloomy orange rind and a delicate savoury flavour.

Key Facts

Origin: Champagne-Ardenne region, France

Milk: Cow

Rennet Type: Animal rennet

Style: Washed rind

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with: Champagne or sparkling wine, Saison beer

Similar cheeses: Époisses de Bourgogne, Munster, Soumaintrain

Details

Langres AOC (LAW(n)-gruh) is a mild washed rind cheese from the high plateau of Langres in Champagne - Ardenne, ripened under a wrinkled orange rind. The cheese gets its terracotta-coloured rind from the addition of annatto to the brine solution in which it is washed. The bloomy orange rind reveals a rich creamy mousse-like texture and a delicate savoury flavour with a hint of creme fraiche.

A little history about Langres

Langres AOC can be traced back to at least the 18th Century. The distinctive sunken centre – called a Fontaine – is sometimes filled with Champagne or Marc de Champagne before it is served, making it a distinctive celebration cheese.

*AOC = Appellation d'Origine Contrôlée

Dietary

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

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