



An alpine-style cheese, washed with a special blend of organic herbs. Buttery and nutty with hints of honey and floral notes.

Key Fact

Rennet Type: Animal rennet

Style: Alpine-style, cooked curd

Classification: Artisan

Shelf Life: 7-10 days, this product is cut to order

Goes well with: Wines of the Jura, [Champagne](#), [Chardonnay](#), Viognier

Similar cheeses: Comté, Gruyere, Appenzel

Details

The Rapin family have been producing Le Marechal since 1992 in the region of Vaud, Switzerland. Warm milk is delivered from the surrounding 13 dairy producers and is transformed into cheese within 10 hours of the cows being milked. The cows are fed a flax-rich diet which assists in their health and digestion, resulting in a smooth, buttery, nutty-flavoured paste.

Dietary

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

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