



A brie style aged in hay, this white mould cows milk cheese is buttery & creamy with hints of mushroom, nuts & savoury vegetal notes.

Key Facts

Origin: Loire Valley, France

Milk: Cow

Rennet Type: Animal rennet

Style: White mould

Classification: Artisan

Shelf Life: 7 - 10 days

Goes well with: Chardonnay, Pinot Noir, Vintage Champagne

Similar cheeses: Brie fermier, Coulommiers, Camembert fermier

Details

Olivet au foin is soft white mould cheese from the Loire valley in France. The rind is cover with hay, it has a mushroom aroma associated with classic French Brie of the region with touch of sweetness. When fully ripened the white mould develops red and brown spots that contribute complexity to the flavour, and the paste is soft and rich with an earthy finish.

A little history about Olivet

The olivet is part of the Brie family, it has been made for centuries for local consumption, it was at the time when refrigeration was inexistent, except if you are close to the natural cave, such as in roquefort. Farmers had to find a system to keep cheese at the right temperature and humidity to preserve cheese for longer. Cheesemakers has for long time use vegetal ash and hay to control the life of their cheese and to protect it from flies and other insect. Ash or hay were also used to facilitate transport by avoiding cheese sticking to each other.

It is now made and matured in their state-of-the-art factory and cellars in the village of la Vernelle, in the heart of the Loire Valley. You can find the Olivet with Hay, Ash or Black pepper.

Dietary

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

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