



This semi firm/soft, washed rind cows milk cheese from the Auvergne region, France has a sweet buttery paste and a lingering earthy, mushroomy and nutty finish.

Key Facts

Origin: Cantal, France

Milk: Cow

Rennet Type: Animal rennet

Style: Semi firm

Classification: Artisan

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

Goes well with: Nebbiolo, Red Ale

Similar cheeses: Taleggio, Durrus

Details

Saint Nectaire is a semi hard cheese that has been slthly pressed to keep a soft texture. Saint Nectaire is one of the most traditional cheeses from the Auvergne region, made for centuries, his rind delevops some mucor to create his own protection, it is aged for at least 4 weeks and can mature up to three months,

A little history

Saint-Nectaire shows the true reflection of the Auvergne region and takes its name from a country town Saint-Nectaire, where it has been commercialized, also known for its hot spring, as the Auvergne region is highly volcanic.

Dietary

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

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