

CAPRINELLE TOME DE CHÈVRE

Wow!

Producer – Capitoul

Quite often a goats cheese milk can be quite polarising. People either love it or hate it. This Chèvre will really test people's personal thoughts as they taste quite a complex yet subtle cheese.

Hailing from the French Basque region, we have found time and time again this to be a suburb region for cheese making and this Caprinelle is no exception. Due to extreme weather that can hit both summer and winter, this cheese is quite a rare cheese only being made with either the spring or autumn milks. Both have significantly different flavours with the Spring milks having grassy and floral notes while the autumn milk is richer in flavour.

Taste

The complexity of this cheese is quite interesting. The first flavours are mild and nutty. Although the aroma is that of goat, the hard nature and maturing of this cheese loses much of the typical goaty flavours. As you hold the cheese in your mouth longer, the flavours develop into those similar to the Swiss Gruyeres. This cheese is such a delight!

Goat cheese fact of the day

Have you ever wondered why goat and sheep cheese is white? Even though all dairy animals can graze on the same grasses, cows are a little different in how they process the grass. Cow's milk has that typical golden hue due to the presence of beta-carotene in their milk. Although sheep, goats and buffalo eat the same grass, they convert this beta-carotene into Vitamin A which is colourless. Go forth and educate.

Notes:

HARD

ORIGIN

France

MILK TYPE

Goat




AGEING

3 months


STRENGTH



DRINK WITH

- Vintage Champagne 
- Full-bodied, Structured Reds
- Dry Cider

EAT WITH

- Black Cherries
- Damson Paste 

TASTED ON



MY RATING

