

SOFT

LE MARQUIS CHEVRE

An ingot of silky gold

Producer – Will Studd Selected

We are lucky that one of our mates, Will Studd, happens to also be the top cheese guru in the world. If you haven't watched his show, Cheese Slices, check it out! Will's wine friends wanted a cheese that was not "goaty" like many of the other soft goats cheeses that were out there. Will being Will accepted the challenge and worked with a producer in the village of Pelussin in the Rhone Valley of south-eastern France to create a non-'bucky' goats milk cheese that would suit a great Sav Blanc of Pinot Noir. The ingot shaped cheese rightfully bears the now-famous Will Studd insignia.

Taste

Chevres are quite often a polarising cheese. You either love them or your don't. This cheese has lost much of its 'goatiness' as it ages. It still retains some of its tanginess that pairs so well with more acidic wines such as a Sav Blanc. This cheese has been created using modern techniques and the thin rind has specially selected and slow-growing moulds and bacteria. It's soft feel will surely pleasure all.

Goat facts of the day...

Although goats milk cheese can be so amazingly rich, creamy, silky and luscious, it also has some advantages over its bovine counterpart. Goat cheese has about 60% of the fat, cholesterol and calories of cow's milk. They are a grazing animal which means they eat many different plant types, all of which influence the flavour of the milk. Regional differences are more noticeable that come through in the cheese. Chevre contains less lactose and a different protein structure allowing people who are allergic to cow milk, to eat the wonder that is Chevre.

ORIGIN

France

MILK TYPE

Goat



AGEING

3 weeks

STRENGTH



DRINK WITH

- Sav Blanc
- Pinot Noir
- Pale Ale



EAT WITH

- Fig & Fennel Paste
- Pear
- Tasmanian Honey



TASTED ON

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MY RATING



Notes:
