

# LANGRES

The Most Fun Cheese in the World!

## Producer – Fromagerie Germaine

When we started Cheese Therapy, this was the one cheese we have always wanted to do. This is perhaps the most fun cheese you could ever get. Let's find out why this thing is so much fun!

This cheese is an appellation cheese meaning that pretty much most aspects of its milk and production are controlled by a set of rules. Langres (pronounced Long) comes from the Champagne region in France. The cows are only allowed to graze within the vines of Champagne. If I was a cow, I can't think of anything better! And if you think that sounds pretty spectacular, it gets even better.

The most fun thing about Langres is the way it is traditionally served. When in Champagne, you are obviously pouring Champagne. The Langres has a small well in the top of about 5mm into which you pour a little champers. Let it soak in for a minute and then pour a little more. The ultimate party starter!

## Taste

This cheese is quite firm compared to other French washed rinds with sometimes a crumbly centre. As the champers take hold, the fermented flavours of the bubbles mix well with the strong and nutty flavours to produce something to eat between sips.

## Party Starter idea of the day

Perhaps the only thing cooler than the Langres and pouring Champagne onto it would be to sabre the Champagne bottle first! This is the act of using a sabre, sword or chef's knife (don't tell chef) to remove the top portion of the glass that holds the cork in place. Because the pressure in the bottle is 4 atmospheres, there is no risk of glass shards being left behind.

Notes:

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# STINKY

## ORIGIN

France

## MILK TYPE

Cow



## AGEING

5 weeks

## STRENGTH



## DRINK WITH

- Champagne
- Champers
- Bubbles
- Bubbly
- and more Champers!



## EAT WITH

- Champagne
- It's a meal you know!



## TASTED ON

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## MY RATING

