



# Burgundy Cheese





Available for purchase from mid March

• limited stock •

### Crèmeux de Bourgogne à la Dijonnaise 100g

sweet • soft • bloomy rind • milky

The delicious creamy Crèmeux de Bourgogne is something that can be added to a cheese board, on a slice of toast, added to a sauce or risotto. The sweet, mild and milky texture is so delicate it will simply melt in your mouth. If you like creamy, this triple cream cheese is a definite winner for you. The recipe uses the famous "Edmond Fallot" grainy mustard to give a distinctive flavour.



\$15.50/ea



### Crèmeux de Bourgogne Cassis 100g

creamy • soft rich • bloomy rind • blackcurrant liqueur

The sweet, mild and milky texture is so delicate it will simply melt in your mouth. If you like creamy, this triple cream cheese is a definite winner for you. The recipe uses the famous Crème De Cassis (Blackcurrant liquor) which gives a pronounced taste of blackcurrant.

\$17.50/ea



### Délice de Pommard Moutarde 100g

creamy • soft mild • mustard tang

This is an unusual cheese, produced in Beaune by Mr Alain Hess. The triple cream cow's milk heart is enrobed with Dijon mustard seeds. Delicate & creamy with a hint of spice from the mustard. Delicious with your favourite Burgundian wine.

\$17.50/ea



### Délice de Pommard Cranberries 100g

bloomy rind • smooth fresh • fruity

Triple Cream brie style cheese from Burgundy. This lovely cheese is buttery, rich, creamy and decadent with a natural rind (essentially a thin skin). This coveted petite cheese (Brillat Savarin style) makes a perfect dessert on its own.

\$19.95/ea



### Maconnais

soft • bloomy rind • herbal • tangy

Maconnais gives off a light herbal, salty flavour and smell. The longer the maturation process, the harder and saltier Maconnais will become. Its texture can be crumbly and smooth. Even though it is small, the taste is bold, but not overpowering, so traditionally it is a daily snack to local winegrowers, paired with local white wines like Chablis.



\$10.00/ea



### Charolais AOP 250g

dense • soft • milky • mushroom undertone

This Artisan Cheese comes from the granite plains of the Charolais region of Bourgogne. Made in cylindrical shape with a generous size allows this goat cheese to age and ripe slowly and well with time. Capturing the best flavours of the goat's milk, the saltiness, acidity, and sweetness of its aroma open up in the mouth. The colours and texture of the mould are pleasing, and give a lingering aftertaste. Can keep for several weeks



\$41.50/ea



### Soumaintrain Berthaut 400g

semi soft • washed rind • spicy • tangy

Made in Burgundy by Berthaut Fromagerie, this washed rind cheese is a member of the Epoisses family. Bigger in size, it is usually eaten younger than Epoisses and remains creamy and fresh on the palate. This Burgundy cheese production goes back to 17th century and is named after the village of the same name.



\$44.50/ea







## Abbaye de Citeaux

semi soft • mild • washed rind • sweet

This Monastic Cheese is made since 1925 at the Abbaye of Saint Nicolas – les – Citeaux north east of Beaune in the canton of Nuits St Georges, department of Cote D'Or in Burgundy . The Cistercian monks manage a small herd of Montbeliard cows for production of this gentle, washed rind cheese. It has a semi soft texture and is mild on the palate compared with other French washed rinds.

**\$14.80/100g**



## Délice de Bourgogne

cow's milk • soft rich • decadent • ivory heart

If you're fan of rich, plush cheeses, we have three words for you: Délice de Bourgogne. It has a handful of exciting flavours hiding beneath its bloomy rind: salty, sour, and tart, with a sweetness that wraps the whole thing together.

**\$8.80/100g**



## Epoisses

cow's milk • velvety soft • tasty • powerful

You may not know it, but Epoisses is actually a French word meaning “completely worth the effort” or “stinky but incredibly loveable”. Recognizable by its orange rind, Epoisses offers a unique experience which will delight all connoisseurs of quality cheeses. Pairs well with Pouilly Fuissé.

**\$35.99 (250g) /ea | \$13.99/100g**



## Trou du Cru

cow's milk • soft • strong tiny version of Epoisses

Stories suggest that Trou du Cru was created by taking the centre out of the larger Epoisses leaving a hole or “trou” in the bigger cheese. After production, the cheese is washed with Marc de Bourgogne, a strong type of eau de vie alcohol, which is what produces the sticky rind and luscious heart.

**\$13.95 /ea**



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