

CHEESEMAKER

Ille-aux-Grues

ORIGIN

Ille-aux-Grues, Quebec

MILK TYPE

Cow, Unpasteurized

RIND

None

FIRMNESS

Firm

L'ILLE-AUX-GRUES CHEDDAR 2 YEARS OLD

ABOUT

L'Ille-aux-Grues (Goose Island) in the St. Lawrence River is a tiny island. The dairy farmers have created a co-operative which produces some of the best and most original cheeses being made in Canada today. The herd is made up of Brown Swiss cows that eat only hay growing naturally on the Ile-aux-Grues flats. This fodder is free of chemical fertilizers and pesticides and grows on untilled land.

TASTE NOTES

The cheese has a mild aroma, not truly representative of the strong flavour to come. This cheddar has a wonderful texture and the paste is a little crumbly. The flavour is pleasantly sharp but also rich and creamy with a touch of spice and barnyard at the end. The sharp taste lingers on the palate long after the cheese is gone. This cheddar is wonderful on its own or used in sandwiches and any type of recipes that include cheddar. Try pairing it with apples or apple pie!

PAIRINGS

The richness of this cheese compliments a strong Chardonnay or a Pinot Noir.