

CHEESEMAKER

Fromages Chaput

ORIGIN

Châteauguay, Quebec

MILK TYPE

Goat, Unpasteurized

RIND

Vegetable Ash Covered

FIRMNESS

Semi-firm

BOUQ EMISSAIRE

ABOUT

Bouq Emissaire is a fresh goat's milk cheese made in Quebec by Fromagerie Chaput. Bouq Emissaire is French for "Scapegoat." This goat's cheese tomme is covered in a vegetable ash, giving it a light, airy appearance. Chaput Dairy is a family-owned operation specializing in raw milk cheeses. Bouq Emissaire is a unique and special cheese which provides a great goaty experience!

TASTE NOTES

Bouq Emissaire is a fresh goat's cheese with a light, lactic and herbal aroma and a crisp, mild flavour. The texture of the cheese changes as it ages, going from slightly softer and smoother to drier and chalkier. The rind is tender and occasionally changes in colour from white to dark grey-green. This is a wonderful and light goat cheese that will go fantastically in a salad, or all on its own.

PAIRINGS

Pair your Bouq Emissaire with a Chardonnay for a refreshing experience or give the cheese a try alongside a wheat beer with some light, high flavours.