

CHEESEMAKER

La Fromagerie 1860 Du
Village

ORIGIN

Warwick, Quebec

MILK TYPE

Cow, pasteurized

RIND

Natural, covered in vegetable
ash

FIRMNESS

Soft

CENDRÉ DE LUNE

ABOUT

This Canadian triple crème has won many awards including the reserve overall world championship at the 2008 World cheese awards. It was also first in its category at the 2007 British Empire Cheese show. These awards are extremely hard to attain and very few cheeses, let alone Canadian cheeses, can claim them.

TASTE NOTES

This cheese is so unique because it is a triple crème that is covered in vegetable ash, a treatment that is usually reserved for goat cheese. Once you try this cheese you will wonder why there isn't more ash covered cheese out there. The paste has a creamy texture and a rich butter flavour, while the rind adds a pleasant pepper flavour that has much more personality than your average triple crème. Cendré de Lune pairs wonderfully with fresh fruit and berries and sweet wine jelly.

PAIRINGS

Cendré de Lune is complemented very well by sweet or crisp white wines, such as Riesling. It also pairs very well with sweet to dry sparkling wine.