



Canada's Premier Gourmet Website

## CHEESEMAKER

La Fromagerie Alexis de  
Portneuf

## ORIGIN

St. Raymond de Portneuf, QC

## MILK TYPE

Goat

## RIND

Ash Covered

## FIRMNESS

Semi Soft

# LE CENDRILLON

## ABOUT

Produced in St. Raymond de Portneuf, located about 50 kilometres northwest of Quebec City on the north shore of the St. Lawrence. Le Cendrillon was crowned World Champion, all categories combined, at the prestigious and influential World Cheese Awards 2009, the first Canadian cheese to ever be honoured in such a way.

## TASTE NOTES

The ash-covered cheese has a marbled-textured rind, a smooth, ivory-coloured body and a fairly strong, acidic taste that is said to become more pronounced as the cheese matures. It is a stronger and more pronounced goat flavour than what you might normally find in a supermarket goat cheese.

## PAIRINGS

Le Cendrillon will pair well with a Sauvignon Blanc or a Riesling.

