

# CHATEAU DE BOURGOGNE

## ABOUT

A beautiful, voluptuous cheese, made in Burgundy. This amazing cheese is made in the traditional style of a triple-cream. It is similar to the Brillat Savarin.

## ORIGIN

Burgundy, France

## MILK TYPE

Cow, Pasteurized

## RIND

White, Bloomy

## FIRMNESS

Soft

## TASTE NOTES

Chateau de Bourgogne has a cake-like shape and a lovely white bloomy rind. Its interior is white and smooth. The aroma of Chateau de Bourgogne is creamy and somewhat buttery, with a hint of nuttiness. The paste is creamy and rich, melting in your mouth. The slightly bitter rind acts as an excellent balance to the creamy interior.

## PAIRINGS

The richness of Chateau Bourgogne is set off and balanced wonderfully by champagne, but it will match well with a red burgundy (local matches are always good), other pinot noirs, or a red bordeaux.