

## ORIGIN

Burgundy, France

## MILK TYPE

Cow, Pasteurized

## RIND

Bloomy, white, soft

## FIRMNESS

Soft

# COEUR DE BOURGOGNE

## ABOUT

The Coeur de Bourgogne is a variation of the Chateau de Bourgogne, a triple-cream similar to a Brillat Savarin. This beautiful, heart shaped cheese is made in the Burgundy region of France. The romantic heart-shaped version makes for the perfect February treat.

## TASTE NOTES

Coeur de Bourgogne has a soft, white bloomy rind which blankets its exterior. Its interior is white and smooth. The aroma of is creamy and somewhat buttery, with a hint of nuttiness. The paste is creamy and rich, melting in your mouth. The flavour rings sweetly of fresh hay and mushrooms. The slightly bitter rind acts as an excellent balance to the creamy interior. Couer de Bourgogne is perfect as a dessert cheese, adding a rich, glamorous aspect to your table.

## PAIRINGS

The rich Coeur de Bourgogne is set off and balanced wonderfully by champagne or sparkling wine. Also try is with a red burgundy (local matches are always good), pinot noirs, or a red bordeaux.