

ORIGIN

France

MILK TYPE

Cow

RIND

Washed

FIRMNESS

Soft

EPOISSES BERTHAUT

ABOUT

Epoisses Berthaut is a cow's milk fromage from the Cote-d'Or and Burgundy regions of France. Epoisses cheese originated as early as the XVIth century in a religious community of monks in the small village of Époisses. Epoisses Berthaut has been awarded more than 82 times since 1970! It is easily identifiable with its orange rind.

TASTE NOTES

Epoisses is soft and very creamy and it lends itself to being spread onto fresh, crusty bread. The Epoisses has a very intense aroma but a sweet and subtle flavor. It is a favourite of stinky-cheese lovers everywhere! Take to it with a spoon, not a knife, and scoop out the oozing paste.

PAIRINGS

The Epoisses is well matched with strong red wines and spicy whites