

CHEESEMAKER

Salt Spring Island Cheese

ORIGIN

Salt Spring Island, BC

MILK TYPE

Goat, Pasteurized

RIND

Bloomy, White

FIRMNESS

Soft

JULIETTE

ABOUT

Juliette is a soft ripened, bloomy rind cheese produced by Salt Spring Island cheese in British Columbia. It is one of the very first cheeses to be produced by the esteemed cheesemaker and has been refined over the years into the creamy, delicate, soft cheese that is sold today! Juliette was originally considered a Goat Camembert, but when the cheese changed its name changed as well. Juliette is named for the head cheesemaker at Salt Spring Island, Julie. Juliette is produced using local, pasteurized goat's milk that is purchased from farms in and around the Salt Spring Island area. The goal of the producers at Salt Spring Island is to ensure that their milk comes from goats which are fed and treated with the utmost integrity.

TASTE NOTES

Juliette is a delicate little round, looking a bit like a mini-Camembert and garnished with a sprig of Rosemary. Before the cheese is cut into it has a very faint aroma which grows into a mild, floral and goaty aroma when the cheese is cut and let to rise to room temperature. The paste is white and melty, while the flavours are mushroomy, sweet, buttery and goaty. Eat Juliette with fresh breads or with a salad. It is a lovely addition to any cheese board.

PAIRINGS

Pair with a Chablis for a great match!