

MAROILLES

CHEESEMAKER

Ducornet

ORIGIN

Northern Franc

MILK TYPE

Cow, Pasteurized

RIND

Washed Rind

FIRMNESS

Semi-Firm

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ABOUT

This French, AOC approved cheese, when made on an industrial scale is made with pasteurized cheese, when it is small and artisan, you can still find raw milk versions. This cheese is washed with salt and water, to develop the characteristic orange, sticky rind. When this cheese is younger, it is referred to as "Maroille Blanc" because it has not developed the orange rind, or the distinct taste. Ripened for up to 4 months, this cheese has been a favorite among French kings since around 960 AD

TASTE NOTES

Like many of the French cheeses, this cheese has a strong, pungent aroma to it, which does mislead the taster. With a firm orange, sticky rind, and a soft, ivory paste, you will be reminded of Munster when tasting the Maroille. Very earthy notes will come through, walnuts, cauliflower and button mushrooms are most prominent. If you are lucky enough to find an aged version, or age it on your own, you will have a very powerful smelling cheese, with a beautiful soft paste, and the earthy notes will just be amplified by the aging process.

PAIRINGS

Enjoy this cheese with breads and honey, which will tame the strong aroma, and for a decadent touch, champagne!