

CHEESEMAKER

Cooperative des Moussieres
Maison des Fromage

ORIGIN

Franche-Comte, France

MILK TYPE

Cow, Unpasteurized

RIND

Washed

FIRMNESS

Semi-soft

MORBIER

ABOUT

A mountain cheese, Morbier is traditionally made with a line of ash running horizontally though it separating the morning and evening milk. The milk used was leftover from the day's creation of giant Comte's, however there was often not enough from either milking, and so a cheese with 2 distinct layers was created. The ash is now decorative only, but is the distinguishing feature of this classic French cheese.

TASTE NOTES

Morbier has a beautiful ivory colour with a mild, yet distinctive flavour. The strong hay aroma is quite different than the hazelnut flavor of the cheese, it could even be compared to freshly cut grass. Morbier makes for a wonderful addition to sandwiches, as well as a solo topping for fresh, crusty bread. Morbier also melts perfectly, don't shy away from melting it over meals or into a fondue!

PAIRINGS

Morbier serves wonderfully as a dessert cheese and is excellent served with Gewurztraminer or Pinor Noir.