

ORIGIN

Poitou-Charentes, France

MILK TYPE

Goat, Unpasteurized

RIND

White, bloomy rind

FIRMNESS

Soft

MOTHAIS LE VILLAGEOIS

ABOUT

Mothais le Villageois is a small disc of goat cheese which has been made in France since the 1800's. This delicate little wheel is made with raw goat's milk and is aged over approximately 3-4 weeks, in a very humid cellar - opposite from the affinage of most goat cheeses. The Mothais is wrapped in its signature chestnut leaf to help dry the cheese out a little bit.

TASTE NOTES

The Mothais has a delicate aroma and flavour that is lightly scented by the chestnut leaf which surrounds it. The cheese is light, with a buttery texture and has a lactic, woody aroma and flavour. Due to its special aging process, the Mothais simply melts away on the tongue, making it a luxurious treat. The Mothais can be eaten with plain, crusty bread or crackers to allow for its delicate features to shine through.

PAIRINGS

Try pairing your Mothais with Sauvignon Blanc or Chardonnay if you love white wine, or Cabernet if you enjoy reds.