

# QUERCY

## CHEESEMAKER

GAEC Le Caperan

## ORIGIN

Toulouse region, France

## MILK TYPE

Goat, Raw

## RIND

None

## FIRMNESS

Soft

## ABOUT

Quercy is a stunning little ball of very lightly ripened goat cheese that is sure to be a crowd pleaser! Quercy is a farmhouse cheese produced by one family on their farm in the village of Montastruc la Conseillère, France. The small cheese is decorated with wild blackberry bush leaves.

## TASTE NOTES

Quercy is a luxurious cheese, in sight, smell and taste! The natural rind is soft, white and mottled. Cut into the soft cheese to reveal a creamy white, smooth paste. The aroma is fresh, lactic and a bit sweet and foreshadows the complex flavours to come. The texture of the Quercy is silky smooth, perfect for spreading! The thick, chalky paste covers the tongue and leaves a delightful feeling on the palate. The flavours are fresh and exciting, a wonderful mix of milky and fresh, a bit of tartness as well as fruity flavours. Try your Quercy on crackers and bread, in a salad or on pasta!

## PAIRINGS

Quercy will pair well with many white wines. Choose your favourite fresh, fruity light white and enjoy the refreshing combination. Try a Sauvignon Blanc, where the zippy acidity of the wine will compliment the tangy acidity in the cheese.