

CHEESEMAKER

Les Fromagiers de la Table
Ronde

ORIGIN

Saint-Sophie, Quebec

MILK TYPE

Cow, Pasteurized

RIND

Natural

FIRMNESS

Semi-firm

RASSEMBLEU

ABOUT

Rassembleu is a small, farmhouse blue made by les Fromagiers de la Table Ronde in Quebec. A perfect starter blue, Rassembleu has been presented with various awards celebrating its quality and flavour. Rassembleu is created using milk from only the herd kept on the farm at which it is produced. The fromagerie Table Ronde uses only the best quality milk to ensure that the Rassembleu is as successful and flavourful as possible.

TASTE NOTES

This wonderful farmhouse blue is mild and perfect for those uncomfortable with blue cheese. The rind is naturally grey and mottled, which gives the cheese a unique and attractive appearance. The paste is light in colour with dark veins running through it. The aroma is mild and not overpowering. The creamy paste has a lovely balance of mushroom, caramel, and earthy flavours. You can try the Rassembleu crumbled into a salad, on a meat dish, or all on its own!

PAIRINGS

Pair the mild yet complex Rassembleu with a sweet and fruity white such as a Sauterne or an Ice Cider.