

ORIGIN

Dauphine, France

MILK TYPE

Cow, Unpasteurized

RIND

Washed

FIRMNESS

Soft

SAINT FELICIEN

ABOUT

Saint Felicien is a centuries-old cow's milk cheese from France, very similar to the Saint-Marcellin. The Saint-Felicien is softer and creamier than the Saint-Marcellin and approximately twice the size. In the 13th century the cheese was made exclusively from goat's milk, nowadays Saint Marcellin is made from cow's milk. The small cheese is packaged in a small terra cotta pot, due to its extremely fragile nature.

TASTE NOTES

The small Saint-Felicien has a washed rind which gives the cheese a strong, mushroomy aroma which does not as well match the mild flavour of the paste. As the Saint-Felicien ages, its paste becomes molten, flowing and liquid. The paste has a slightly sour flavour which contrasts with the nutty and fruity flavours which are also present. This rich cheese is amazing as a snack, scooped out with olives and delectable spooned on to French bread.

PAIRINGS

Pair the St. Felicien with reds from Côtes du Rhône, such as Chateauneuf du Pape or Gigondas.