

ORIGIN

Dauphine, France

MILK TYPE

Cow

RIND

Washed

FIRMNESS

Soft

SAINT MARCELLIN

ABOUT

Saint Marcellin is a centuries-old cheese from France, similar to Banon. 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

Although quite similar to Banon - without the chestnut leaves - Saint Marcellin is even creamier. The soft texture becomes more flowing and liquid as the cheese matures. The nutty and fruity flavor is complex and the small cheese expresses a slight mushroomy aroma. The rich cheese is amazing as a snack with olives and exquisite on French bread

PAIRINGS

Reds from Côtes du Rhône, such as Chateauneuf du Pape or Gigondas.