

CHEESEMAKER

Fromagerie Clement

ORIGIN

Chesterville, Quebec

MILK TYPE

Goat, Thermalized

RIND

Waxed

FIRMNESS

Firm

LE SAUVAGINE

ABOUT

Made in Saint Raymond de Portneuf, Quebec, Sauvagine is named after the 10 million or more ducks, geese and waterfowl that migrate through this area every year. Though this cheese producer is now owned by one of the larger companies in the country, Sauvagine is still made on a small scale, maintaining the high quality that this producer is known for. Sauvagine has won awards and medals the world over, from the 2007 people choice award to the 2009 gold medal in the world cheese awards, this cheese is a proven award winner, sure to please everyone, from the novice to the most experienced cheese aficionado.

TASTE NOTES

The cows that graze in this highly nutritious grass, produce a rich and flavour milk, which is the base to Sauvagine. Pasteurised to ensure quality, this cheese is washed with salt water, to promote bacteria growth, leaving an orange rind, and a ivory white paste. As this cheese ripens, the rind will develop some pungent earthy aromas, reminiscent of mushrooms, minerals and soil. While the rind has a stronger taste, the interior paste is soft, runny and delicious. Left to come to room temperature, the interior will start to ooze, and the true flavours of Sauvagine will come out, mushrooms and a slightly sweet, floral quality. If you are lucky enough to find some older Sauvagine, do not let the strong rind scare you off, cut a piece and try it with a little honey to tone down the stronger rind!

PAIRINGS

With a younger version of this cheese, try with a sweeter white such as a riesling or gewürztraminer to cut the saltiness, or for an older example, try with an early red, such as a malbec.