

CHEESEMAKER

La Bergerie aux 4 Vents

ORIGIN

Sainte-Marie-de-Kent,
New Brunswick

MILK TYPE

Cow, unpasteurized

RIND

Washed rind

FIRMNESS

Semi-soft

TOMME LE CHAMP DORÉ

ABOUT

Tomme le Champ Doré is created at La Bergerie aux 4 Vents, the only federally registered cheesemaker in New Brunswick. La Bergerie aux 4 Vents is run by Andre Martineau and Monique Roussel. They keep a well-looked-after herd of Jersey cows and allow only for natural feed in order to make 100% natural cheese.

TASTE NOTES

Tomme le Champ Dore has a mild, nutty aroma and a smooth texture. It has a smooth, rich texture that melts in the mouth. It has nutty yet sharp undertones, and a bit of a lactic flavour. There is also a light caramelized flavour throughout.

PAIRINGS

Tomme le Champ Dore can be enjoyed with full-bodied reds like Bourgogne.