

CHEESEMAKER
Fromagerie Arnaud

ORIGIN
Longevilles, France

MILK TYPE
Cow, Raw

RIND
Washed, Wrapped in Maple
Wood

FIRMNESS
Soft

VACHERIN MONT D'OR

ABOUT

Vacherin Mont D'Or is a famous seasonal cheese, produced in small quantities to be eaten during the winter months in the Rhone-Alps region of France. Vacherin Mont D'Or is named for a mountain in Savoie. The various Vacherin cheeses are distinguished based upon the specific origin of the milk used in production. The Vacherin Mont D'Or is carefully created using a ladle and a system of slow-draining through canvas. Once the small round has drained and salted, it is encircled by a strip of maple bark which helps the cheese to keep its shape during its 2-week maturation period as well as keeping its structural integrity during shipment and while eating!

TASTE NOTES

The Vacherin Mont D'Or is a high fat, creamy, soft and decadent cheese. The grayish-cream-coloured rind is marked by the indents of its mould and thinly protects the prized cheese. The rind may crack occasionally. The aroma of the Vacherin Mont D'Or smells of mushrooms and tangy, earthiness. The paste is cream-coloured and looks like shining, melting butter. The paste oozes at prime ripeness, to the point that it can be eaten using a spoon! The ring of maple bark which surrounds the cheese adds special wooded flavour. The flavours are tangy, mild mushroomy and earthy.

PAIRINGS

Try Vacherin Mont D'or accompanied by potatoes and or even bacon! Use a spoon to eat it! It is ideal to pair Vacherin with a dry white wine, specifically from Savoie.