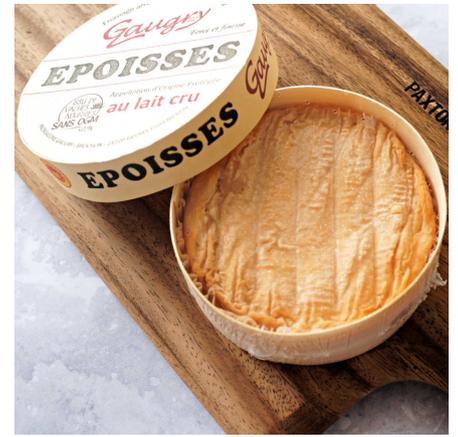




EPOISSES

A pungent, robust cheese that dates back to the 16th Century.



Type of Milk:	Cow	Pasteurisation:	Unpasteurised
Vegetarian:		Country:	France
Region:	Bourgogne	Organic:	No
Flavour:	Pungent and fruity	Accreditation:	PDO
Weight:	0.25g	Rec. Drink:	Chambertin
Vegetarian Rennet:	No		

Commentary

On its revival in 1956, Epoisses began to grow again in popularity, and thanks to the cheese makers it succeeded in gaining official recognition in 1991 with the Appellation d'Origine Contrôlée, now the Protected Designation of Origin (PDO). Today, three breeds of cows are used for the production of milk for the Epoisses cheese: the Brune, principally in the Chatillonnais, the French Simmental on the plateau of Langres and in the sunken valleys of the north of Auxois, and the Montbeliarde in the south of Auxois, next to Dijon. The whole milk from the evening's milking is mixed with fresh, warm morning milk and rennet is added. Traditionally, the rennet is flavoured with herbs, and the initial ripening of the cheese takes place on rye straw. However, this is more recently done on plastic mats, after the milling and salting, and the soft cheese is moistened with Marc de Bourgogne, the local spirit made with grape must or wine lees. It is then cured in humid cellars for one month where it is soaked again in marc or a marc and brine solution.

The rind of the Epoisses is smooth, slightly wrinkled and glossy and is orange to brick red in colour depending on how long it has been matured. The interior of the cheese is white in the centre and slightly darker towards the rind and has a strong, earthy aroma. In the mouth, the cheese is smooth, unctuous and velvety and has a mild, subtle flavour with undertones of dried fruit.

The Epoisses cheese is particularly tasty at the start of Winter when it is made with the rich and aromatic milk of the cows who have grazed on the aftermath of the autumn vegetation and at the end of spring, early summer when it is made with the first milk to be produced by the dairy cows after being let out on to the pasture.

Technical Specification

Ingredients: *Cows' Milk*, Salt, Rennet, Dairy Cultures (*Milk*), Marc de Bourgogne

Allergens: Milk
Storage: Keep refrigerated.
Instructions for use: Serve at room temperature.
Supplier: Fromagerie Gaugry

Nutritional Information

Typical Values		Per 100g
Energy	(kJ)	1220kJ
	(kcal)	293kcal
Fat		24g
	of which saturates	17g
Carbohydrates		2.4g
	of which sugars	0g
Protein		17g
Salt		2.2g

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