

PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

A selection of English artisan cheese; specially compiled to be enjoyed with English Sparkling Wine. Bubbles can cut through rich, fatty cheeses while the acidity can marry well in equally acidic cheese. Plus, you can often get wonderful biscuit notes on the wine which is a perfect complement to cheese.

<i>Cheese</i>	<i>Maker</i>	<i>Milk</i>	<i>Style</i>	<i>Tasting Notes</i>
CAERPHILLY GORWYDD	British Made by the Trethowan brothers on their dairy in North Somerset. Recently won a 'Super Gold' at the 2021 World Cheese Awards.	Unpasteurised Cows' Milk The Trethowan brothers use the milk from a herd of organically reared Holstein and Jersey cows.	A crumbly cheese made with a traditional rennet. A cheese of two halves, Gorwydd Caerphilly has a creamy softness by the rind which ripens from the outside in.	Gorwydd Caerphilly is matured for longer than most farmhouse Caerphillys, giving it a unique depth of flavour. The crumbly centre presents a fresh, and lemony flavour, whilst the outer layer is more creamy with notes of mushroom.
BARONET BABY	British Baronet is made by Julianna Sedli who makes the cheese on the Neston Park Estate in Wiltshire.	Pasteurised Cows' Milk. Baronet is made using the milk from the herd of Jersey cows at Neston Park which are organically reared and accredited.	A washed-rind cheese made with a traditional rennet. The recipe is loosely based on that of a Reblochon from the Savoie region of France, with the cheese being washed in brine to create a sticky orange rind and a distinctive smell and flavour.	Baronet rivals its Alpine cousins, with a full bodied, rich, rounded flavour. Buttery and light with slight citrus and floral notes.
MONTGOMERY'S CHEDDAR	British Made by Jamie Montgomery in North Cadbury near Yeovil. The Montgomery family are third generation farmers and make one of very few remaining examples of how Cheddar was made in the 19th century.	Unpasteurised Cows' Milk. The milk Jamie uses is unpasteurised and comes from the 140 Holstein cows from his own farm.	A hard cheese made with a traditional rennet. The curds are cheddared by hand, a traditional process by which the texture of the curds is changed from crumbly lumps to pliable, elastic slabs, essential to create the characteristic body of a true artisan cheddar.	Montgomery Cheddar is full flavoured and develops a depth and complexity of flavour throughout its slow maturation period of 12-18 months, that has few rivals. The taste is rich, nutty and savoury; characteristics of a classic West Country Cheddar.
RACHEL	British Made by White Lake Cheese in Somerset.	Thermised Goats' Milk. Made using unpasteurised milk from White Lake's own herd of Toggenburg, British Alpine and Saanen goats.	A semi-hard cheese made with vegetarian rennet. To help create its semi hard texture, this cheese is washed regularly in a brine solution, something far more common in cows' milk cheeses.	Rachel has a warm reddish orange colour on the crust with a pale, supple interior and a flavour that is not overly 'goaty' but nutty and mellow. It is perfect for those who like a full flavoured cheese but who struggle with the farmy flavour of a more traditional goats' milk cheese.