

## Kirkby Malzeard Cheese Tasting Notes

### Hard Cheeses

#### **Devonshire Extra Mature Cheddar (Tickler)**

Cheddar Cheese. A delightfully complex combination of deep, rich flavours & a beautifully rugged texture.

#### **Westcombe West Country Farmhouse Cheddar**

Hard cheddar cheese made with raw cows' milk with developing grass & farm notes.

#### **Belton Red Fox**

'Vintage Red Fox' has an intense and complex blend of sweet and savoury flavours with a delicious 'crunch'.

#### **Old Amsterdam Mature (Gouda)**

A full-fat, extra mature hard Dutch cheese with a rich and punchy but mellow flavour and a hint of caramel. Smooth and waxy in texture.

#### **Goat's Milk Gouda**

An aged Gouda, smooth and rounded, with rich caramel and fruit flavours, made at the Klaver brothers' dairy with milk from their own goats from pasteurised goats' milk. Unlike many goat cheeses, this Gouda is smooth and sweet, with a caramel aroma. It's matured for a minimum of ten months.

#### **Old Winchester**

This sweet, nutty and tangy Gouda style cheese is made on Lyburn Farm on the edge of the New Forrest, and has been in the Smales family for 40 years. Due to its texture, often used as a vegetarian Parmesan replacement.

### White Mould Cheese

#### **Cornish English Goat's Cheese**

English Goat's cheese made from pasteurised goat's milk, with subtle clean flavor.

#### **Cote Hill Lindum**

During the summer the cows, a herd of their herd of 70 Friesian, Holstein and Red Poll cows graze the clover-rich pasture and in the winter they eat grass with red clover haylage - all grown on the farm. The unpasteurised milk gives the cheese an individuality then washed in local beer giving the rind a wonderful nuttiness, complementing the mellow centre.

#### **Mouisseur Berthause Époisses de Bourgogne**

Époisses de Bourgogne is gloriously sticky and pungent with an abundantly fruity tang. The rind is repeatedly washed in Marc de Bourgogne Brandy over a period of around six weeks to deliver a rich, complex flavour and produce the distinctive orange-red exterior. This washed rind cheese has an almost melting texture when at room temperature, Époisses was invented by Cistercian monks at the beginning of the 16th century but disappeared during the Second World War. In 1956 the Berthaut family brought the recipe back to life and began making this AOC cheese in the small village of Epoisses in Burgundy.

#### **Saint Marcellin**

An ancient cheese from the Rhone-Alpes - beautifully creamy and unctuous by a small dairy situated in the old Abbaye in Saint-Genix-sur-Guiers with locally sourced milk from Montbéliarde & Friesian cows

#### **Camembert de Normandie**

Made purely with the rich milk of Normande cows. The cheese curds are then hand-ladled into moulds to give the cheese its famous buttery texture, before being matured for three weeks. The edible rind is

white and downy inside an ivory colour with a white chalk centre when young - when fully mature, the cheese is soft and creamy to its unctuous core., Camembert de Normandie received a registered designation of origin (AOC) 1983, later given a protected designation of origin (AOP) 1996.

### **Blue Mould Cheese and something different**

#### **Gjetost Gudbrandsdalen**

Creamed Whey Cheese. A Norwegian speciality. Mixed creamed whey cheese made with goat's milk and cow's cream.

#### **Montagnolo Affine**

Is a triple crème soft creamy cheese with medium blue notes, that has a buttery slightly piquant taste. Won the International Cheese Awards Supreme Champion in 2013.

#### **Cropwell Bishop Beauvale**

Soft Blue Cheese made with pasteurised cows milk. A soft and creamy blue cheese from Cropwell Bishop Creamery. A traditional rennet, hand ladled soft blue cheese with a very creamy texture and mellow flavour. Cropwell Bishop Creamery has been owned & run by the Skailes family for 3 generations.

#### **Colston Bassett Stilton**

Made with pasteurised cow's milk Colston Bassett village Yis home to one of the world's smallest but highly regarded Stilton dairies. Employing just 18 people, the cheese is still handmade to traditional methods using milk from five local farms.

#### **Roquefort Revelation**

Roquefort Revelation a blue cheese made from raw ewe's milk. This cheese is made exclusively from whole raw milk from Lacaune ewes, the only breed of ewe capable of withstanding the region's extremes of climate.