

# Richmond Hill cafe & larder

## CHEESE NOTES

### **Brie Fermier**

(bree fir-mee-air)

**Cow's milk, white mould**

Versailles, France

Jouvence Fermier is the 'Farm of Rejuvenation' in Northern France. Fermier refers to a farm that has no more than 150 cows, so this truly farmhouse style in nature! The family takes enormous pride in the entire process of bringing wonderful cheeses to the market. The family take care of everything from tending the fertile land, milking the cows which are only 50m from the fromagerie and taking water from the local river for use in the fromagerie. All of this is to ensure that everything is done in an environmentally sustainable way, in order to produce the highest quality milk, which in turn makes wonderful cheese.

Brie is one of those quintessential French cheeses that we, living in the raw-milk challenged Australia, can't experience in its proper form, as the traditional, farmstead versions of Brie (and Camembert, Coulommiers and many, many others), made with raw milk and aged well under 60 days, are very rarely found on this side of the island. That being said, there are some quality pasteurized milk versions, made by some of the same farmstead makers as the best raws, if you look for them, and Brie Fermier is one of them.

Aged to perfection in the Artisanal caves, this wheel was soft and pillowy to the touch, the snowy rind collapsing as the cheese warmed and oozed on the slate. The aroma is milky and fungal, and the flavour is buttery, earthy and mushroomy, the velvety, gooey paste almost scoopable and with notes of hay, damp stone, and broth.