

Richmond Hill cafe&larder

CHEESE NOTES

Cazelle de Saint Affrique

Saint Affrique, France

This cheese is made in the St Affrique region in southern France. In this area cylindrical stone buildings called Cazelles are used to store hay and at times give shelter to the shepherds and the sheep. So this is how this little cylindrical cheese from the same area, got its name. Sheep are the dominant farm animal of this area and their milk is used for a variety of different cheeses.

The Mons Affineurs take this cheese and nurture it to allow full flavour development before sending it out into the world. The texture is smooth and firm when young and as the white mould rind works its magic on the interior it begins to soften from the outside, but retains a fudgy centre. There is a faint straw aroma and the flavour is mild and nutty with earthy characters as its ages.

A glass of good Chardonnay is well matched to this lovely little cheese.