

Richmond Hill cafe & larder

CHEESE NOTES

Mothais sur Feuille

Poitou Charentes, France

Made since the mid nineteenth century when the region was invaded by the Saracens, who subsequently left their goats behind, initiating the start of a long and prosperous cheesemaking culture.

The maturation of Mathais-sur-Feuille is unique as its rooms are kept at almost 100% humidity, creating a high moisture content in the finished product which belies its age. It matures for 3 to 4 weeks and is turned every 4 days to distribute the moisture evenly and optimise the flavours.

Most commonly served on a sweet chestnut or sycamore leaf, the soft and delicate pate melts in the mouth with hints of wood and earth coming through.

Wine Match

Sparkling white