

Richmond Hill cafe & larder

CHEESE NOTES

St Felicien

Rhone Alps, France

A soft cows milk washed rind cheese produced in the Rhone Alps region of France. It is designated as a "dauphinois", referring to the former French province Dauphiné where it originated.

St. Felicien is similar in taste and texture to the St. Marcellin however it is almost twice the size in diameter. The name originates from the small town where St. Felicien was first produced and sold.

Displaying a creamy, smooth texture, the richest flavours of this cheese come from the April to September productions, however it retains its depth year round. It is matured for an average of 4 to 6 weeks at which time it is already softer than the more traditional brie styles.