

Chaource



PDO since 1970



Production area

Technological family: soft cheeses with bloomy rinds

Type: cow's milk cheese

Cutting tips:



Description

This cheese is named after a small village in France's Aube department. If you enjoy creamy soft cheeses, this one's for you! It is made by slowly coagulating whole cow's milk, then moulding the curds and leaving them to drain naturally. It is salted with dry salt and left to dry before being moved to the ripening cellars. There it is left for fourteen days to develop a smooth rind blooming with white mould. Chaource has an aroma of cream and fresh mushrooms.

What should I drink with it? A Bouzy, a Les Riceys rosé or even Champagne.

Format: Small: 85-90mm.

Large: 110-115mm

Weight: Small: weighing 250-380g.

Large: Weighing 450-700g.

What's special about the production method?

Chaource has been made in the same way since the Middle Ages.

Organoleptic characteristics:

Appearance: the rind is well-covered with soft, white down. The body of the cheese is generally creamy under the rind and soft, white and crumbly in the centre.

Texture: overall, the cheese is supple, although it can be creamy and chalky under the rind. It melts rapidly in the mouth to give an impression of lightness.

Aroma: the rind has a distinct aroma of fresh mushrooms. The body of the cheese offers notes of [crème fraîche cream](#).

Flavour: a luxurious cheese with a tangy, fresh flavour, accompanied by definite notes of cream and mushroom. Riper versions can have a strong farmhouse character. Chaource can develop fruity aromas including hazelnut.

Website: www.fromage-chaource.fr