

Epoisses



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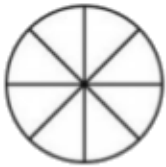


Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

This strong, sophisticated cow's milk cheese was first made in a monastery in the small village of Epoisses almost five centuries ago. From the seventeenth century onwards, production of the cheese was taken over by farmers. Their know-how helped make it famous. A magnificent balance was created, between the rich terroir and the stubbornness of the farmers determined to keep their very unusual recipe alive. In the mid-twentieth century dairies became involved, enabling Epoisses to keep its place in the Burgundy cheesemaking landscape and then begin to develop.

*Behold its reddish patina,
Observe the beads of moisture on its sides,
Inhale the subtle aroma so beloved by
gourmets,
You can but agree, this is a noble cheese.*

Charles Patriat, 1900. Poem about Epoisses (extract)

Reading this nineteenth-century description of Epoisses, you could think the author was talking about a cheese freshly collected from the ripening cellars of today's dairies! Epoisses has a penetrating aroma, with notes of undergrowth. In the mouth, the body is soft and melting, with a more crumbly central area if the cheese is young. The flavour is subtle, fruity, clean and balanced. It feels deliciously creamy on the palate. Its orangey-red colour is natural.

What should I drink with it? A red "village" Burgundy, Irancy or Savigny-lès-Beaune.

Format: Two formats – whole or for portioning.

Weight: whole, 250 to 350g / for portioning: 700 to 1,100g.

What's special about the production method?

Local cattle breeds: French Brune, Montbéliarde or Simmental.

Epoisse is still made in exactly the same way as when it was first invented. Whole milk is used, and it is not skimmed or standardised. Slow lactic coagulation produces fragile, delicate curds which are difficult to drain. The fresh cheeses are sprinkled with dry salt and ripened in cool, damp cellars for at least four weeks, during which time they are washed with salt water to which Marc de Burgundy is progressively added.

Organoleptic characteristics:

Appearance: Depending on the age of the cheese, it is an orangey to red brick colour, with a smooth or slightly wrinkled shiny rind. The body of the cheese is white to pale beige, creamier under the rind and whiter in the middle.

Texture: the body is creamy and supple. The centre can be firmer and more crumbly.

Aroma: the scent can be marked. It is clean and fruity, with undergrowth aromas and slightly animal notes.

Flavour: the powerful flavours which last on the palate are tempered by fruity, lactic notes and the melt-in-the-mouth texture. Combined together, these give the cheese a roundness and make the whole effect luxurious and balanced.

Website: www.fromage-epoisses.com

Mâconnais