

Maroilles



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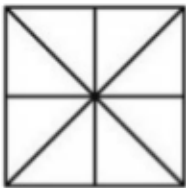


Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

Maroilles cheese was created by a monk at Maroilles Abbey in the 10th century. It is made at Thiérache, in the guarantee of origin area which stretches across the border between the Nord and Aisne *départements*. Maroilles is considered the king of Northern France's cheeses. Depending on the format, it is ripened for 3 to 5 weeks, during which time it is brushed and washed with salt water. This is an important process which determines the quality of the cheese and gives it its fabulous natural orange colour, its original flavour and its distinctive aroma. If you have a more delicate palate, choose a smaller format, as these tend to be milder.

What should I drink with it? A Thiérache cider, a Lalande de Pomerol or a beer.

Format:

Classic: 12.5-13cm,
Mignon: 11-11.5cm,

Sorbais: 12-12.5cm,
Quart: 8-8.5cm.

Weight:

Classic: 720g minimum,
Mignon: 360g minimum

Sorbais: 540g minimum
Quart: 180g minimum

What's special about the production method?

The curds are divided, not washed, and allowed to drain spontaneously.

Organoleptic characteristics:

Appearance: an orangey-red rind which varies in intensity and bears the marks of the ripening racks.

Texture: body is supple to the touch.

Aroma: a powerful, typical aroma with a slight smell of ammonia.

Flavour: a milk and slightly salty taste. The body has some acidity and a slight bitterness. With age, the flavour develops to become more powerful and typical.

Website: www.maroilles-infos.com