

Morbier



PDO since 2000



Production area

Technological family: uncooked pressed cheeses

Type: cow's milk cheese

Cutting tips:



Description

Why does Morbier have this line of ash through the middle, cutting it in two? To find out, we have to look back two centuries. In the isolated farms of Franche-Comté, farmers made their cheese in two stages. After the morning milking, they made curds, which they moulded and then covered with a fine layer of ash to protect them.

The next morning, they added curds from the second milking. The dark stripe, which is now drawn using vegetable charcoal, remains to this day the signature of this smooth, melt-in-the-mouth cheese, the perfect ally in the kitchen. The production area is the Jura Massif.

What should I drink with it? A Jura wine, either red (Poulsard) or white (Charbonnay or Savagnin).

Format: Diameter: 30-40cm. Height: 5-8cm.

Weight: 5-8kg

What's special about the production method?

Organoleptic characteristics:

Appearance: the rind is smooth, very thin and slightly moist. The colour varies from powdery pink through to orangey beige. The body of the cheese is ivory to pale yellow, with a few small round holes and a thin stripe of black ash running right through.

Texture: under the moist and slightly sticky rind, the body of the cheese is supple and creamy, with a smooth, tender texture in the mouth.

Aroma: the rind has a characteristic sulphurous odour, while the body of the cheese smells mild and clean with an scent which is both lactic and green.

Flavour: subtle salty, tangy notes accompany a light cream and hazelnut flavour. The texture is tender and rounded in the mouth, which adds mildness.

Website: www.fromage-morbier.com