

Munster



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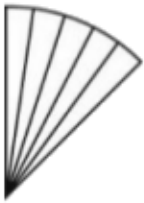


Production area

Technological family: soft cheeses with washed rinds

Type: cow's milk cheese

Cutting tips:



Description

Like many cheeses, Munster or Munster Géromé originated in a monastery. Its name is even said to be a deformation of the word *monastère* (monastery). Munster and Munster Géromé are two names for the same cheese, made with cow's milk, mainly in Lorraine and Alsace. It is left to ripen in a damp cellar, where the rind is washed regularly, before it finds its way onto your plate. Perfect on a cheeseboard, it is also a popular cooking ingredient used in quiches, omelettes and pies.

What should I drink with it? A Gewurztraminer or a Pinot gris.

Format:

Munster: Diameter: 13-19cm. Height: 2.4-8cm.

Petit Munster: Diameter: 7-12cm. Height: 2-6cm.

Weight: Munster: 450g to 1.5kg. Petit Munster: 120g minimum.

What's special about the production method?

The ripening stage is particularly important for Munster. The diversity of the cheese's characteristics and flavours depends on the subtle balance of the flora, specific to each ripening cellar, and each master cheesemaker's expertise.

Organoleptic characteristics:

Appearance: the rind is thin, smooth and moist, with an orangey ivory to orangey red colour. The body is cream-coloured, often chalky in the centre, or supple and creamy when very ripe.

Texture: the rind is slightly moist, while the body is soft and sometimes crumbly in the centre, but it always melts in the mouth!

Aroma: the smell of Munster is unmistakable.

Flavour: savoury and tangy flavours are balanced, and blend with lactic aromas to produce green, floral, woody or dried cereal notes which last in the mouth. The experience is tempered by the very melting texture which adds some mildness.

Website: www.fromage-munster.com