

CHAOURCE AOP



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| CODE | 44215 |
| COUNTRY OF ORIGIN | France |
| TYPE OF MILK | Cow's milk |
| WEIGHT | 250 g |

Soft French cheese with a bloomy rind

DESCRIPTION

Chaource AOP is a bloomy rind cheese made from cow's milk

APPEARANCE

Small cylindrical cheese with a wrinkled white and flowery rind; the paste is soft and particularly creamy under the rind

TASTE

Oily on the palate, with hints of mushroom and toasted dried fruit

CURIOSITY

The name of this cheese derives from the homonymous village located in the Champagne region; currently its production area covers the area between the departments of Aube and Yonne