
HARPER & BLOHM

CHEESE SHOP

ÉPOISSES DU BOURGOGNE AOC*

(ay-PWAHS deuh boor-GO-nyuh)

ORIGIN	Burgundy region, France
MILK	Cow
RENNET TYPE	Animal rennet
STYLE	Washed rind
SIZE & SHAPE	125/250g or 800g rounds
CLASSIFICATION	Artisan
APPROXIMATE AGE	6 weeks

CHARACTERISTICS

Famous for its pungent aroma and sticky terracotta-coloured rind, Époisses has a smooth, velvety texture with a meaty flavour that melts in the mouth. During maturation, the cheese is washed in the local Marc de Bourgogne, mixed with salty water, several times per week. It tastes milder than the aroma suggests, and has a decidedly sweet finish.

A little history

This cheese was created by Cistercian monks in the early 16th century in the village of Époisses, in Burgundy. On fast days, the monks were forbidden meat and on Fridays they ate fish. Washed rind cheeses became an important part of their diet as they had strong, meaty flavours. Époisses cheese was very popular for several hundred years, and when the monks departed they passed on the production secrets to the local population. In the early 20th Century, however, the cheese virtually disappeared, but it was revived by Robert & Simone Berthaut, of Fromagerie Berthaut, in the 1950's.

*AOC = Appellation d'Origine Contrôlée

Goes well with Burgundy, Pinot Noir, full-bodied Chardonnay, off-dry Riesling, Champagne or sparkling wine, Marc de Bourgogne

Similar cheeses Soumaintrain, Ami du Chambertin



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