
HARPER & BLOHM

CHEESE SHOP

Le Roi **ROQUEFORT** AOC*

SELECTED BY WILL STUDD
(le ROY ROCK-fore)

ORIGIN	Midi-Pyrénées region, France
MILK	Ewe (raw milk)
RENNET TYPE	Animal rennet
STYLE	Blue
SIZE & SHAPE	1.3kg half moons, 125g portions
CLASSIFICATION	Artisan
APPROXIMATE AGE	minimum 5 months

CHARACTERISTICS

Roquefort is one of the world's greatest blue cheeses and is often referred to as the "King of French Cheeses". Its name and production methods have been protected since 1411. Le Roi, meaning "The King", has been slowly ripened deep in the cool, ancient caves of Roquefort for longer than usual, and was specially selected by Will Studd because of its rich creamy texture, strong aromas, and lingering sweet-salty finish.

A little history

The centre of Roquefort cheese production is in the village of Roquefort-sur-Soulzon, located in the Aveyron *département* of the Midi-Pyrénées. It has been made for at least 2000 years, but it wasn't until 1411 that a charter was signed (by Charles VI) giving local cheesemakers the sole right to make Roquefort. In 1961 it was ruled that the cheese could be *made* in other regions where sheep milk cheeses were common (including Aquitaine, Languedoc-Roussillon and as far away as Corsica), but that *ripening* or *affinage* must take place in the famous Combalou caves near the village of Roquefort-sur-Soulzon. The mould that gives Roquefort its distinctive character (*Penicillium roqueforti*) is found in these natural limestone caves, where it is cultivated on rye loaves for 6-8 weeks. The dried bread is ground to a powder that was added during the cheesemaking process.

*AOC = Appellation d'Origine Contrôlée

Goes well with	Sauternes or other "sticky" dessert wines
Similar cheeses	Bleu de Causses (know as "poor man's Roquefort"), Crozier Blue

