



Soignon Ash Log - 125g

Stock Code: ASH



This cheese is ladled into cylindrical molds, then rolled in ash and is ripened for a minimum of 11 days during which it is turned regularly. This Sainte-Maure-styled cheese has a delicate, bloom covered rind and a firm, smooth texture.

Basically, any wine - white, red or rosé - that's young, fresh, unoaked and lightly chilled will go with goats cheese.

Technical Information

Origin	Centre, France
Type	Soft, Fresh
Milk	Pasteurised Goat's Milk
Texture	Fine, Melting
Flavour	Fresh, Lactic
Aroma	Slightly Goaty

