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L'AFFINE AU CHABLIS

PRODUCER:	<i>Fromagerie Chalancey</i>
ORIGIN:	<i>France</i>
ANIMAL:	<i>Cow</i>
STYLE:	<i>Washed Rind</i>

A lovely washed rind cheese cows milk cheese from the countryside north of Dijon in France. During ripening the rind of this small, soft barrel-shaped cheese is regularly washed with Chablis wine. This encourages the rind to take on a smooth texture, pale peachy hue and gives the cheese a subtle aroma of wine and helps develop its classic yet delicate washed rind cheese characteristics. Far less 'stinky' than its close cousin Epoisses, its pale creamy and luscious pate is a great way of introducing novice cheese fanciers to washed rind.

Encased in its round wooden box it presents well on a cheese board and matches well with textural white wines and, naturally, Chablis. That all said it is a great value for quality cheese making it just as suitable to pack into a picnic basket and spread over a crusty baguette.

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