



STELLA'S
P A N T R Y

Brebis D'Argental

Pronunciation: brebi duh-ARE-gen-TALL

Origin: Rhône-Alpes, France

Milk Source: Pasteurised Ewe's milk

Rennet Type: Animal

Style: White Mould

Size: 1kg square

Approximate Age: 30 days



This luscious pasteurised square cheese is produced from milk collected from Ewe's of the Argenal region of France and is made by producer Fromagerie Guilloteau. Ultrafiltration means this cheese will be ripe within 30 days of being produced and very creamy with a mild flavour.

Tasting Notes: The flavour is rich and sweet with slight lanolin undertones. The paste is soft and velvety and sure to ooze deliciously on your cheese plate.

Uses: Cheese platter

Wine Match: Crisp Riesling or Pinot Gris

Try with: Muscatels, quince paste, crusty bread