



STELLA'S
P A N T R Y

Chevre D'Argental

Pronunciation: shev duh-ARE-gen-TALL

Origin: Rhône-Alpes, France

Milk Source: Pasteurised Goat's milk

Rennet Type: animal

Style: White Mould

Size: 1kg hexagon

Approximate Age: 2 months



This unique, hexagonal shaped cheese produced from goat's milk, by Fromagerie Guilloteau is a surface ripened white mould cheese that has a pristine white rind which aids in slowly breaking down the interior to a soft thick cream consistency.

Tasting Notes: The paste is silky smooth with a gentle, fruity flavour that as it ages will develop floral undertones with a satisfying oozy texture

Uses: Cheese platter

Wine Match: Chenin blanc, crisp riesling, cider or craft beer

Try with: Muscatels, quince paste, crusty bread