



STELLA'S  
P A N T R Y

## Brebirousse D'Argental

**Pronunciation:** breb-ee-rous dah-jen-tahl

**Origin:** Rhône-Alpes, France

**Milk Source:** Pasteurised Ewe's milk

**Rennet Type:** Animal

**Style:** Washed Rind

**Size:** 1kg square

**Approximate Age:** 1 month



This luscious washed rind cheese is produced by Fromagerie Guilloteau with milk collected from ewes of the Argental region of France. Aged for 30 days this cheese exhibits a thin bright orange patchy rind but is not as strong as many other washed rinds.

**Tasting Notes:** When young the flavour is rich, sweet and creamy. As the cheese matures the stronger meaty, earthy flavours will develop while the rind becomes a darker rusty orange colour and begins to break down.

The texture is soft and velvety and runny when at its optimum.

**Uses:** Cheese platter

**Wine Match:** Crisp Riesling, Pinot Gris, Cider and Craft Beers

**Try with:** Glace Clementine's, Fig paste, Charcoal lavosh