



STELLA'S
P A N T R Y

Cabot Clothbound Cheddar

Origin: Vermont, USA
Milk Source: Pasteurised Cow milk
Rennet Type: Non-Animal
Style: Cheddar
Size: 17kg wheel
Approximate Age: 12 months



A delicious clothbound cheddar with a perfectly balanced bite from Vermont, USA. Made in the green lush hills of Northern Vermont (close to the Canadian border) this cheese is a joint initiative between a local cheesemaker and a new maturation facility down the road at Jasper Hill cheesery. Cabot Cheesery wanted to make a traditional cloth-bound style cheddar, but didn't have the resources to cave-mature it. Enter the Cellars at Jasper Hill – a series of brand new cheese maturation caves. The affinage team at Cellars at Jasper Hill take the young cheeses into their care and age them in the caves, regularly turning, brushing and checking on them – it is quite a labour-intensive process.

Tasting Notes: Once separated from the musty cloth wrap, a brilliant peach-colored rind is exposed. Firm and crumbly, the paste is bursting at the seams with notes reminiscent of roasted cashews rich fruitiness and salted caramel. This cheese has incredible consistency and snappy bite, on some occasions, the wheels even bare a certain likeness to the classic savory and sweet flavors found in Parmesan.

Uses: Cheese platter, sandwiches

Wine Match: robust Cabernet Sauvignon or Shiraz

Try with: Green tomato pickles, crusty bread, charcuterie