



STELLA'S
P A N T R Y

Cantal AOC

Pronunciation: kahn-TAHL

Origin: Auvergne, France

Milk Source: Pasteurized cow's milk

Rennet Type: animal

Style: hard

Size: 10kg wheel

Approximate Age: 2-6 months



Cantal is one of the oldest French cheeses, predating both Roquefort (11th century) and Livarot (13th century). It is named after the Cantal mountains in the Auvergne Region. Cantal is an ivory coloured, semi hard yet fairly moist cheese which exhibits a dark yellow natural rind. The flavour can be attributed to the extremely fertile volcanic pasture lands of the Auvergne on which the cows that produce the milk graze.

Tasting Notes: The flavour profile has 3 distinct stages through the aging process. Cantal Juene is up to 30 days maturation and is still fairly young, white and sweet. Cantal Entre-Deux is aged between 2-6 months and starts to develop a golden hue and more complex flavours. Finally there is Cantal Vieux, which after 6 months of maturation, has developed a strong aromatic and rich, nutty flavour profile

Uses: Cheese platter, sandwiches

Wine Match: Chardonnay, Pinot Grigio

Try with: Fig paste, saffron vanilla pears, lavender & honey bread