



STELLA'S
P A N T R Y

Epoisses AOC

Pronunciation: eh-pwass

Origin: Burgundy, France

Milk Source: Pasteurised Cow's milk

Rennet Type: Animal

Style: Washed Rind

Size: 250g wheel

Approximate Age: 6 weeks



Named after the town in which it was made, Epoisses was developed by monks in the fifteenth century. During maturation, Epoisses is regularly washed with a solution of water and Marc de Bourgogne – a local grape spirit. This process leads to the development of a super-slippery, dark orange rind that is very pungent in aroma.

Tasting Notes: The flavour is deep and assertive: mushrooms fried in butter, a subtle meatiness, creamy and savoury. Epoisses can be enjoyed younger, when the flavours are milder and the texture soft and yielding; or super-ripe, when the flavours are very pronounced and the texture is gooey, runny and luscious.

Uses: Cheese platter

Wine Match: Pinot Noir, Sparkling Shiraz, Dessert wines

Try with: Orange & thyme jelly, Cannibal Creek Bakehouse Rye Sourdough